WHAT'S COOKING WITH THE ELVES?

A COLLECTION OF RECIPES FEATURING USINGER'S FAMOUS SAUSAGE

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Recipes marked with an elf received the highest ratings.

FOREWORD

We are presenting the following collection of recipes for you - The Sausage Lover! Usinger's sponsored a recipe contest on Gordon Hinkley's "Ask Your Neighbor" radio program on WTMJ Radio. Then recipes were prepared by Usinger's longtime cooks for taste testing by employees. They were evaluated for taste, appearance, originality and suitability of the sausage to the recipe. Recipes receiving the highest ratings are marked with an elf. Also included are several recipes from our company collection which have proven popular over the years.

We were delighted that some people included memories of our Retail Store and the surrounding neighborhood. These we are sharing with you. Evelyn Braun's memories were so vivid that you will find them on the following pages. She has really captured the spirit of Usinger's.

The "wurstmachers" hope you will enjoy the recipes in this cookbook. There are endless ways to use sausage. It only takes a dash of imagination. Have fun with these recipes and experiment. Maybe you can improve some or perhaps you will find some are perfect just as they are! Adapt them to your individual tastes. Try substituting different kinds of sausage. Just have a good time. Remember, we make sausage for your enjoyment!

Guten Appetit from the Usinger Elves

ACKNOWLEDGMENTS

The elves thank our talented cooks Ana Obzetic, Ann Mass, and Vera Tusic for all of their hard work in preparing the submitted recipes for tasting. We also acknowledge the Usinger employees who supported the recipe contest (one forkful at a time!) throughout the 3-1/2 months of recipe testing. Three cheers go to Nancy Harris who toiled long hours with great effort to put this project together.

Usinger's thanks Gordon Hinkley of WTMJ Radio for enthusiastically publicizing the recipe contest through numerous mentions on his morning program "Ask Your Neighbor."

Finally, a big thank you to all who submitted recipes and helped to make the recipe contest such a success.

AT USINGER'S...SOME THINGS NEVER CHANGE

Usinger "wurstmachers" are still located on Milwaukee's Old World Third Street, the site of the original store, where they adhere strictly to the original family recipes. Unchanged since 1880, these recipes are never altered in order to meet a competitive price. To the Usinger sausage makers, it is a matter of pride to maintain their tradition of excellence. Even among members of the meat industry, the superlative quality of Usinger's Sausage is recognized.

The Usinger Family success story is the classic American Dream...In the late 1870's a young German immigrant, Fred Usinger, arrived in Milwaukee with $400.00 in cash and his favorite sausage recipes, which he had learned as an apprentice "wurstmacher" (sausage maker) in Frankfurt. He had ambition, dreams of a better life, and the willingness to work hard for it.

He went to work for Mrs. Julia Gaertner, a widow who operated a small butcher shop on Third Street. Within a year or so, Usinger had bought out Mrs. Gaertner, married Louise, Mrs. Gaertner's pretty niece, and moved into living quarters above the store.

The young couple worked sixteen to eighteen hours a day making and selling their sausage. Their best customers were saloon-keepers whose trade depended on the quality of their free lunches. As long as their customers relished Usinger's sausage, the saloons paid Usinger's premium price.

At the turn of the century Milwaukee's German aristocracy did their shopping on Third Street, and the store soon became a popular stop. Before long, the Usingers were shipping sausage as far away as New York. While business became so good that more help was needed, Fred Usinger kept the growth under control, so he could oversee each step of the sausage making process.

Founder Fred Usinger died in 1930. His legacy, however, lives on. The history of the company, which spans more than a century, shows that there has always been a Usinger to guide it. Today, fourth generation Usingers lead the firm confidently into the future, ever-mindful of their heritage of quality, which must be maintained. "America's Finest Sausage" is more than a slogan...it is an ideal... a family pledge that Usinger's will continue to make only the very best.

HOW I REMEMBER OLD WORLD THIRD STREET

BY EVELYN BUELOW BRAUN

My memories of Old World Third Street go back to my childhood days. My mother and father sailed for America before World War I and settled in the German community on 8th Street between Brown and Lloyd in Milwaukee. It wasn't very long before they found out about the very good sausage that was made at Usinger's. (My Mom and Dad pronounced it Oosinger's). This reminded them of their homeland as one of my uncles was a "wurstmacher" in Germany near the Hamburg area.

Saturday was a special day in our family. Dad would be home from work and the whole family would trek down to Third Street for shopping: Steinmeyer's on the corner for groceries, across the street to Hassmann-Mueller Co., located south of Mader's German Restaurant, for fresh poultry, and then on to Usinger's for the well-loved Braunschweiger Liver Sausage, Wieners, Mortadella, and Summer Sausage. The store was so clean and the aroma almost drove us out of our minds as by then we were so hungry. We would look at the paintings on the walls, the marble counters, and the marble pillar in the middle of the store, and sometimes those nice German-speaking store ladies would give us samples of sausage and a Wiener to chew on while our parents would make their choices and talk in German to the store ladies. Also, a lot of friends would be shopping there and the visiting would be going on.

Then finally we would set out for home. On warmer days we would immediately attack the Braunschweiger which Mama would put on double-baked rye bread with slices of onion. Oh, what a flavor. On winter days, Mama would fry onions and slices of Braunschweiger and then put them on German rye. It really is a taste treat.

I started to work at Usinger's for Christmas in 1965. The outstanding memory of that day was the memories that came flooding into my mind. The store was STILL THE SAME. The beautiful aroma of the sausages, the paintings were still there, and the marble counters and tile floors... That is what is nice about the store - the tradition is still there while keeping up with the new sizes and new sausages that are being made...

RETAIL STORE AND GIFT BOX INFORMATION

Usinger's Retail Store, located at 1030 N. Old World Third Street, has supplied fine sausage for over a century. The store retains the marble floors, counters, and colorful paintings of elves which have always made it a popular stop for the fussiest "feinschmeckers". When in Milwaukee we invite you to visit our Retail Store, where good service by knowledgeable sausage clerks and a selection of over 70 types of sausage awaits you.

In our adjacent office, you may select from our wide variety of gift assortments. We offer individually gift-wrapped sausage in our gift boxes - not just one box to open, but up to 12 items to unwrap and enjoy. Each gift is accompanied by a personalized message from the sender. We ship gifts all over the country throughout the year.

Even if you cannot come right to our door, you can always order by phone:

414-276-9100 (Inside Area Code 414)

1-800-558-9998 (Outside Area Code 414)

Choose from one of our varied gift assortments or make up your own selection (with a six pound minimum order).

At Usinger's, whether you visit our store or order our gift boxes, we guarantee old-fashioned service, quality, and 100% satisfaction.

ELFIN EXPLANATIONS

Only the freshest, choicest, government-inspected beef and pork...carefully trimmed to exact leanness, goes into Usinger's sausage. Rare, natural spices such as Zanzibar cloves; East India nutmeg; bright, mild, California paprika; Java Muntok white pepper; Tellicherry black pepper; and selected, extra-large pistachio nuts are used exclusively. Fresh garlic and large sweet Bermuda onions are utilized. Usinger's sausage products do not contain MSG. No fillers (milk, powder, cereal, etc.) or "liquid smoke" are ever used. The old-fashioned smoking process, over slowly smoldering hardwood slabs and sawdust, ensures that enticing natural smoke flavor.

"Usinger's" and "Natural"...they go together...they've been together since 1880!

BACON Lean, flavorful, and slowly smoked to perfection.

BARBECUE LOAF A pork and beef loaf with barbecue seasoning for great pizzazz.

BEEF SALAMI Same as Beef Summer Sausage with a touch of garlic added.

BEEF SMOKED SAUSAGE A coarse-ground, lean, precooked, smoke-flavored link sausage.

BEEF SUMMER SAUSAGE Lean choice beef, coarsely chopped, seasoned "just right", and slowly smoked two days for a tantalizing aroma and robust flavor.

BEERWURST A perfect companion to a stein of beer...this semi-coarse, uniquely seasoned sausage of pork and beef is cooked and smoked.

BIG BOLOGNA A smooth, finely chopped, mildly seasoned cold cut of peerless quality. Favorite lunch time sandwich for "kids" of all ages.

BIG SUMMER SAUSAGE Large, semi-coarse pork and beef summer sausage. Tiny mustard seeds add extra zip.

BRAT 'N ONION A fresh-style (uncooked) bratwurst with real Bermuda onions added for wonderful onion flavor.

BRATWURST (COOKED) Precooked, finely ground pork and veal, with a distinctive white color. The Old World favorite!

BRAUNSCHWEIGER LIVER SAUSAGE Our specialty since 1880. Old World recipe, delicate seasonings, and creamy texture add up to an incomparable taste!

FRANKFURTERS Juicy, tasty, plump "Kissin-Cousin" of the Wiener.

FRESH BRATWURST These robustly seasoned, coarsely ground pork shoulder, fresh (uncooked) home-style links are the Wisconsin favorite.

FRESH CAJUN BRAND BRATWURST A fresh-style (uncooked) bratwurst with Cajun Seasoning.

FRESH ITALIAN SAUSAGE Similar to the Fresh Bratwurst: fresh (uncooked) pork links with Italian spices.

FRESH KIELBASA Extra long links (approximately 3 links to the pound) with garlic makes this a traditional ethnic sausage.

FRESH POLISH SAUSAGE Same as Fresh Kielbasa, except the links are shorter (approximately 4 to 5 links to the pound) like a Fresh Bratwurst.

FRITZIES Unique, smoked breakfast links made with lean pork and beef, semi-coarse and precooked. Delicious fried...a terrific hearty accompaniment to pancakes.

HAM Our hams are lean and hearty, with no added water. 92% lean.

KNACKWURST Fine-ground blend of lean pork and beef with just a touch of garlic. These short, chubby precooked links are a necessary item for an authentic "Old-Style German" meal...or, cut lengthwise and grill for a different treat.

LANDJAEGER The traditional German "Hunter" sausage. A semi-dry pork and beef summer sausage with garlic and caraway seed.

LITTLE LINK PORK SAUSAGE Pure lean fresh (uncooked) pork in a small link. A flavorful breakfast sausage.

LOW FAT BRAUNSCHWEIGER LIVER SAUSAGE The same great flavor as our famous Braunschweiger, but 90% lean!

LUNCHEON LOAF A mildly seasoned loaf. Slowly baked in large ovens. Made of choice pork and beef.

MORTADELLA German-style cold cut with pistachio nuts and diced ham fat. Unrivaled flavor, naturally smoked.

NEW ENGLAND HAM Large chunks of lean pork shoulder blended with finely cut lean beef to make a delicious sausage with real ham flavor.

RING BOLOGNA Choice cuts of pork and beef. Finely ground, mildly seasoned, and precooked. A distinctive ring of sausage.

SMOKED KIELBASA Same as our Smoked Polish but the links are the traditional extra-long size.

SMOKED POLISH SAUSAGE (With Garlic) Choice pork and beef, coarsely chopped and heavily smoked, make these precooked sausages rich in flavor. Wonderful with sauerkraut and potato salad...or sliced for hot hors d'oeuvres.

SMOKED PORK SHOULDER BUTT (SMOKED BUTT) Longer smoking gives this popular boneless pork item "old-fashioned robust flavor." Perfect for "New England Dinners".

SUMMER SAUSAGE This is the original "farm-style" summer sausage. Lean pork and beef, spiced "just right," and hardwood smoked for that tangy flavor everyone loves.

THUERINGER SUMMER SAUSAGE Exceptional spicing and peppercorns give this extra tangy pork and beef summer sausage added zip.

VEAL BREAKFAST SAUSAGE Very lean, all-veal, fresh-style (uncooked) breakfast sausage. Lite - less fat (80% lean).

VEAL KNACKWURST Similar to Knackwurst but made only with veal. It is lower in salt and fat than regular Knackwurst.

WIENERS Usinger's famous, juicy, natural casing "hot dog." Acclaimed by one and all. Voted #1 in the country by The Book of Bests.

SAUSAGE HANDLING AND STORAGE

Sausage is perishable. Handle carefully and store properly to preserve freshness. Use right away or freeze. Vacuum-packaged sausage can be frozen as is. Other items should be wrapped well to prevent freezer burn. Try to eliminate air from the package whether wrapping in zipper bags, freezer paper, or plastic wrap. You can freeze items for 1 or 2 months without affecting the flavor and quality of the sausage. Thaw frozen sausage slowly in the refrigerator. Do not thaw at room temperature.

If sausage looks or smells spoiled, use common sense and discard. Proper storage, safe thawing methods, prompt usage, and correct preparation will eliminate most sources of sausage spoilage.

Sausage can be classified into three different categories: Cooked, Fresh, and Semi-Dry/Dry. Please refer to the following chart for helpful cooking and refrigeration notes.

SAUSAGE USE CHART

We recommend leaving sausage in vacuum packages until used to prolong shelf life. After opening a vacuum package, remove the remainder of the package. Rewrap sausage tightly to keep air out. If sausage is moist, wipe dry before repackaging.

As always, exercise good judgment and never eat any sausage that looks or smells spoiled.

FRESH SAUSAGE (Not cooked during processing. Raw meat product. Must thoroughly cook)

TYPES	PREPARATION	REFRIGERATION
Fresh Bratwurst, Fresh Italian Sausage, Fresh Kielbasa, Little Link Pork Sausage, etc.	Par Boil - Followed by frying or grilling. May also slowly grill or fry until thoroughly cooked. (See: Cooking Tips For Link Sausage)	Use within 2 days *

COOKED SAUSAGE (Fully cooked during processing)

TYPES	PREPARATION	REFRIGERATION
Luncheon meats (Bologna, Beerwurst, Mortadella, etc.)	Ready to eat as is	Use within 4-5 days *
Liver Sausage	Ready to eat as is	Use within 4-5 days *
Link Items (Wieners, Cooked Bratwurst, Ring Bologna, etc.)	Heat in water, fry or grill (See: Cooking Tips For Link Sausage)	Use within 4-5 days *

DRY/SEMI-DRY SAUSAGE (Smoked and Cured)

TYPES	PREPARATION	REFRIGERATION
Summer Sausage, Salami	Ready to eat as is for sandwiches or snacks	Use within 60 days * Some people like to let these sausages age unwrapped in the refrigerator. As it ages, moisture is lost, sausage gets harder, flavor intensifies. (If mold develops on casing wipe it off).

* The suggested "use by" guideline under the refrigeration column refers to sausage that has had the vacuum packaging removed or was purchased directly from a store deli (i.e., sliced, chunk, bulk). When you have an unopened vacuum package refer to its "sell by date". Make sure you use it before it expires.

COOKING TIPS FOR LINK SAUSAGE

FRESH LINK SAUSAGE - Fresh Bratwurst, Fresh Italian Sausage, Fresh Polish Sausage, Fresh Kielbasa, etc.

Fresh link sausage, not cooked during processing, has a pink-to-rosy color. This type of sausage is fully cooked when the color has turned gray throughout. Fresh link sausage is best cooked by parboiling, then pan-frying or grilling.

To Pan-Fry: Place the sausage links in a heavy skillet. Add water to cover sausage and parboil until sausage is gray throughout (10-15 minutes). Drain water. Fry sausage over medium heat until nicely browned.

To Grill: Parboil as above. (For a special treat, parboil in beer and sliced onions instead of water.) Then grill sausage slowly over coals which are not too hot, turning frequently, until gray-brown throughout. Fresh sausage may also be placed directly on the grill, without parboiling. With this direct-to-grill method, it is extremely important that the sausage cook slowly and evenly over mature coals to ensure that the sausage is cooked through.

A word of caution from the elves: If your neighbors can see what you're grilling, you might want to thaw out a few extra links right away!

COOKING TIPS FOR LINK SAUSAGE (CONT.)

COOKED SAUSAGE - Wieners, Frankfurters, Knackwurst, Cooked Bratwurst, Ring Bologna, and other link sausages marked "cooked."

These sausages need only to be heated through. This can be done in a variety of ways:

Boiling Water: Bring pan of water to a boil. Remove from heat and add sausage. Cover pan and let stand until sausage is heated through, approximately 10-15 minutes.

Baked: Cooked sausage can be cut in slices or chunks and mixed into a variety of casserole dishes, or placed whole atop food in a casserole, and baked in a moderate oven.

Cooked sausage can also be microwaved, grilled, or pan-fried.

****

With all link sausage, care must be taken not to overcook the sausage, as splitting of the casing may occur. Sausage should be turned only with tongs or a turner, not with a fork, as puncturing the casing will allow flavorful juices to escape.

The elves wish you happy eating, no matter how you cook it!

APPETIZERS

APPETIZER QUICHE

1 frozen pie crust, slightly thawed
8 oz. Usinger's Little Link Pork Sausage, browned and sliced
2 C. grated Swiss Cheese
3/4 C. milk
4 eggs, slightly beaten
2 tsp. chopped onion
2 tsp. chopped green pepper
1/2 tsp. salt
1/2 tsp. oregano
1/4 tsp. pepper

Put pie crust on bottom only of a 9 or 10 inch pie pan or oblong glass baking dish. Arrange sausage over, sprinkle cheese on top. Combine and pour milk, eggs, and seasonings over. Bake at 400° (preheated oven) for 20-25 minutes.

Note: Let stand for a few minutes before you cut and serve.

Serves 8-10.

A Friend of Usinger's

BEER BATTER SAUSAGE PUFFS

Usinger's Wieners or Fritzies
Oil

Beer batter:

- 1 C. flour
- 1/2 tsp. paprika
- Pinch of salt
- Beer

Cut Wieners or Fritzies into 1/2 -1" slices; set aside. To make batter, put flour, salt and paprika in bowl. Mix. Slowly add enough beer, stirring constantly until the batter resembles pancake batter. Heat oil to hot in small skillet or in deep fat fryer. Dip each sausage piece individually into batter, allowing excess batter to drip off. Put into hot oil and cook until batter covering is golden brown. Drain slightly on paper towels. Serve hot with sweet-sour sauce or hot mustard. These can be reheated in a moderate oven.

Yield: varies, depending on amount of sausage used.

From Usinger's Recipe Collections

BRAUNSCHWEIGER CANAPÉS (COLD)

6 oz. Usinger's Braunschweiger Liver Sausage
2 T. catsup
1 tsp. horseradish
1 tsp. prepared mustard
1 tsp. Worcestershire Sauce
8 thin slices pumpernickel bread, buttered and quartered
Sliced or chopped sweet pickles

Beat the Braunschweiger, catsup, horseradish, mustard, and Worcestershire Sauce in a mixer or blender until smooth. Spread mixture on bread, cut in quarters, and garnish with pickles.

Serves 10-12.

From Usinger's Recipe Collections

BRAUNSCHWEIGER-CAVIAR APPETIZER

2 lbs. Usinger's Braunschweiger Liver Sausage
1/2 C. mayonnaise
2 - 8 oz. pkgs. cream cheese (use 1/3 for liver sausage mixture; reserve remaining 2/3)
2/3 C. chopped dill pickle
4 T. dill pickle juice
1/2 C. chopped onion
6 drops Tabasco Sauce
2 tsp. Worcestershire Sauce
1 tsp. garlic salt

Mix with electric beater. Form mixture into a ball. Whip reserved cream cheese and frost the ball of liverwurst. Top with black caviar.

This dish can also be molded rather than formed into a ball.

Serves 20 or more people.

A Friend of Usinger's

BRAUNSCHWEIGER CRANBERRY PATÉ

1-1/2 lbs. Usinger's Braunschweiger
Liver Sausage
1 stick soft butter
8 oz. cream cheese
1 C. cranberry juice cocktail
1 tsp. curry powder
Salt, marjoram, thyme to taste

Mash Braunschweiger and beat in butter and cheese. When well blended, gradually beat in cranberry juice. Season to taste with curry, salt, marjoram, and thyme. Pack into a crock, cover tightly and refrigerate 2 days for flavors to blend. Serve with crackers and melba toast.

Serves 16-20.

From Usinger's Recipe Collections

CHEESE PUFFS

8 oz. cream cheese
1 egg yolk
1 tsp. grated onion
1/2 tsp. baking powder
1/4 lb. chopped Usinger's Big Bologna (or Ham, Beef Salami, or Beef Summer)

Mix softened cream cheese, egg yolk, and onion with an electric mixer. Add the baking powder and blend well. Fold in the chopped meat. Mound smoothly on Ritz-type crackers and bake about 5 minutes in a 375° oven until they are nicely puffed and acquire a brown topping. Serve piping hot.

Serves 10-12.

From Usinger's Recipe Collections

EASY BRAUNSCHWEIGER HORS D'OEUVRES

1/2 lb. Usinger's Low Fat Braunschweiger Liver Sausage, softened with 1 T. mayonnaise and a dash of Worcestershire Sauce
10-12 large dill pickles

Cut ends off pickles; then cut pickles in half crosswise. Scoop out centers of pickles with a slender potato peeler. Fill centers with Braunschweiger mix and refrigerate at least 4 hours.

Just before serving, cut stuffed pickles into coin-shaped appetizers about 1/4 inch thick.

Serves 10-12.

Marian S. Klug
Cudahy, WI.

HOT KIELBASA DIP

1 - 8 oz. pkg. cream cheese
1/3 C. dairy sour cream
1/3 C. milk
1 T. salad dressing or mayonnaise
1/2 tsp. Worcestershire Sauce

8 oz. Usinger's Smoked Kielbasa or
Smoked Polish Sausage, finely chopped
1/2 C. sliced green onions
1/4 C. grated Parmesan Cheese
Fresh vegetables, crackers, or rye bread

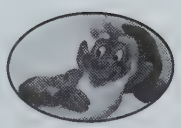
In 1-1/2 quart microwave-safe casserole micro-cook cream cheese, uncovered, on 100% power (high) 1 minute or until soft. Stir in sour cream, milk, mayonnaise or salad dressing, and Worcestershire Sauce. Add the sausage, half the onion, and Parmesan Cheese. Stir.

Cook uncovered on high 2 to 4 minutes or until heated through, stirring once. Sprinkle with remaining onion. Serve with crackers, rye bread, or vegetables.

Yields 2-1/2 cups dip.

Mrs. Charles Evans
Kenosha, WI.

HOT PIZZA DIP



1 - 8 oz. pkg. cream cheese
1/2 C. sour cream
1 tsp. oregano
1/8 tsp. garlic powder
1/8 tsp. pepper

1/2 C. pizza sauce
1/2 C. Usinger's Landjaeger or pepperoni, thinly sliced
1/4 C. diced onion
1/2 C. shredded Mozzarella Cheese

Beat cream cheese, sour cream, oregano, garlic powder, and pepper. Spread on pie plate. Put pizza sauce on top. Sprinkle diced onion and sausage over pizza sauce. Bake for 10 minutes at 350°. Put Mozzarella on top and bake for another 5 minutes. Serve while hot.

Serves 6-8.

Caron Strege
Usinger's employee for two years

ITALIAN SAUSAGE COCKTAIL SCRAMBLE HORS D'OEUVRES

1 lb. Usinger's Fresh Italian Sausage, cut into 1" pieces
1 - 16 oz. jar pizza sauce
1 sweet onion, quartered
1/4 lb. whole fresh mushrooms (if large, cut in half)
1 green pepper, cut into strips
1/2 C. Parmesan Cheese

Cook sausage until done. In separate saucepan heat pizza sauce. Add onion, mushrooms, and green pepper. Cook until slightly tender. Add Parmesan Cheese and cooked Italian Sausage. Simmer for 15-20 minutes, stirring occasionally.

To serve, put into chafing dish (keep warm with candle warmer). Use toothpicks for spearing sausage, mushrooms, peppers, and onions.

Serves 10-12.

John and Pat Ziegler
Sussex, WI.

LIVER PATÉ

1 lb. Usinger's Braunschweiger Liver Sausage
1 small onion, chopped fine

1/2 C. sour cream (4 T.) - add a little more to change consistency if desired

Best if mixed the night before serving.

Serves 15-18.

Diane Johnson
Glendale, WI.

"This recipe has always been a crowd pleaser - during the holidays, or just a weekend party dish. It is simple and easily prepared the night before. It is especially a pleaser for those who are not sure they care for the taste of liver. The onion and liver combination if left overnight really blends well to bring out the good liver flavor."

LIVER SAUSAGE SPREAD

1/2 lb. Usinger's Braunschweiger Liver Sausage
8 oz. cream cheese
1 T. grated onion
1 tsp. lemon juice
1 tsp. Worcestershire Sauce
Salt and pepper
Garlic salt to taste

Blend together and serve with your favorite crackers.

Yields approximately 16 servings.

Gert Krisch
Milwaukee, WI.

"Since I was a little girl, I have been going to Usinger's for your sausage. My father used to send me down to get a box of sausage ends for $2.00, as we had a big family to feed, and those were memories you don't forget. I even got a free wiener from the clerks."

MY FAVORITE APPETIZER

Any leftover Usinger's Bratwurst or Italian Sausage, cooked (leftover grilled sausage works fine)

Barbecue sauce

Take leftover Bratwurst or Italian Sausage which have been cooked. Cut into 3/4 to 1" pieces. Cover with barbecue sauce. Heat in microwave oven and serve.

This is an easy and fast recipe.

Mary A. Thompson
Franklin, WI.

PARTY PATÉ

8 oz. Usinger's Braunschweiger Liver Sausage
1 T. fresh lemon juice
1/2 onion, finely minced
2 or 3 T. mayonnaise
Green olives, parsley, cherry tomatoes (optional)

Combine first four ingredients and blend well. Rinse hands in cold water and shape sausage mixture into a mound. Place on a pretty plate. Cover mound with sliced green olives (pimiento stuffed) or parsley. For added color, surround the paté mound with cherry tomatoes.

Serve on thin slices of party rye bread or melba rounds.

Serves 6.

Carla Rae Quiery
Milwaukee, WI.

"My son and daughters (who are scattered from coast to coast) insist on my serving this appetizing treat before dinner (and sometimes after, with some great Milwaukee beer) each time they return home for a visit..."

PARTY STUFFED MUSHROOMS

Approximately 60 medium mushrooms
3/4 lb. Usinger's Little Link Pork Sausage or Fresh Bratwurst (squeeze meat from casings)
1 - 8 oz. can tomato sauce
1 C. red or white wine (must be a dry wine)
1/2 clove garlic
1/2 tsp. oregano
Dash of pepper

Wash and remove stems from mushrooms. Chop stems and add to sausage. Stuff caps with mixture and put on baking sheet with rim. Bake at 350° for 30 minutes. Mix other ingredients and heat until bubbly. Add baked mushrooms and put in chafing dish.

Yield: 60 stuffed mushrooms.

Mrs. Rosemary Tobiasz
Milwaukee, WI.

PEARLIE'S SAUSAGE TREATS

6 links Usinger's Fresh Italian Sausage
2 onions, cut into chunks
1 green pepper, cut into chunks`
1 red pepper, cut into chunks
1 bay leaf
Oregano to taste
Red wine

Cut each Italian Sausage into 5 pieces and brown in butter. When the sausage is fairly well cooked, add onion and peppers. Cook until onions are translucent. Drain off fat. Add bay leaf and sprinkle liberally with oregano.

Cover halfway up in pan with red wine. Simmer 30-45 minutes. Serve in chafing dish or crockpot.

Serves 10-12.

Julie Burch
Grand Rapids, MI.

STUFFED MUSHROOMS

Fresh mushrooms
Usinger's Fresh Polish or Fresh Italian
Sausage (remove casing)

1 can tomato herb sauce

Rinse mushrooms and dry on paper towel. Remove stems. Stuff mushrooms with sausage meat. Bake for 20-25 minutes in ungreased pan in a 450° oven. Drain on paper towel. Combine with one can of tomato herb sauce, heat, and serve.

Yield: Varies.

Josephine Budzinski
South Milwaukee, WI.

SUMMER SAUSAGE RIBBON APPETIZERS

1-1/2 lbs. Usinger's Big Summer Sausage, sliced into 1/4" thick slices

6 oz. cream cheese, softened
Note: cream cheese may be seasoned with garlic powder, onion powder, or chives

Spread softened cream cheese mixture on one side of two slices of sausage. Stack and top with a third slice. Cut in 3/4" pieces (can be squares, wedges, or any bite-sized pieces).

Refrigerate until ready to serve. Arrange on tray and put toothpicks out for your guests.

These can be made the day ahead.

Yield: 32-40 appetizers.

Gert Krisch
Milwaukee, WI.

SOUPS

BEAN AND WIENER CHOWDER

2 T. butter
1/2 C. chopped onion
1 C. chopped celery
1/2 lb. Usinger's Wieners, sliced
1 can (10-1/2 ozs.) condensed beef broth
1 can (10-1/2 ozs.) bean with bacon soup
1 can (16 ozs.) tomatoes
2 ozs. American Cheese, shredded (optional)

Melt butter in saucepan. Cook onion and celery until soft. Add wieners, broth, soup, and tomatoes. Simmer covered for about 10 minutes. Serve with shredded cheese if desired.

Serves 4-5.

Juno V. Whitten
Milwaukee, WI.

BEERWURST SOUP

1 C. chopped celery
1 medium onion, chopped
2 T. butter or margarine
1 T. cornstarch
1/2 tsp. dry mustard
1/4 tsp. garlic powder
1/4 tsp. dried oregano, crushed
1/4 tsp. dried basil, crushed
1/4 tsp. dried thyme, crushed

1 - 12 oz. can (1-1/2 C.) beer
1 - 10-1/4 oz. can (1-1/4 C.) condensed beef broth
4 slices French Bread
1 C. shredded Mozzarella Cheese
12 oz. Usinger's Beerwurst, thinly sliced and quartered

In large skillet cook celery and onion in butter or margarine until tender but not brown. Blend in cornstarch, dry mustard, garlic powder, oregano, basil and thyme; add beer and beef broth. Cook and stir until thickened and bubbly. Cover and simmer over low heat for 30 minutes, stirring occasionally. Meanwhile, arrange bread slices on a baking sheet; sprinkle cheese atop. Broil 3" from heat for 3 minutes or until cheese is melted and lightly browned. Add beerwurst to soup; simmer 2 to 3 minutes to heat through. Top soup with hot bread slices. Makes 4 servings.

From Usinger's Recipe Collections

ITALIAN SUMMER SQUASH SOUP

1 lb. Usinger's Fresh Italian Sausage, casings removed
1 medium onion, diced
2 C. sliced carrots
2 C. thinly sliced celery
3 cans (16 oz. each) tomatoes
1 green pepper, diced
2 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
2 tsp. sugar
1/2 to 1 tsp. basil
1/4 to 1/2 tsp. garlic powder
3 lbs. summer squash, sliced
Parmesan Cheese, grated

Brown sausage in a 6-quart saucepan. Drain off excess fat. Add onions, carrots, celery, and tomatoes. Cover and simmer 15 minutes, stirring occasionally. Add remaining ingredients and simmer gently 30 minutes. Garnish with freshly grated Parmesan Cheese.

Yield: 4 quarts.

Gordon Hinkley
From Gordon Hinkley's Best cookbook

KALE-AND-SAUSAGE POTATO SOUP

1 lb. Usinger's Smoked Polish Sausage or Smoked Kielbasa
1 T. olive oil
1 large onion, chopped
2 cloves garlic, chopped
2 - 13-3/4 or 14-1/2 oz. cans chicken broth
2 C. water
2 bay leaves
2 lbs. baking potatoes, peeled and diced
1 lb. kale
1/4 tsp. ground black pepper

Cut sausage into 1/4" thick slices. In 5-quart kettle, heat oil. Add sausage and sauté until lightly browned. Remove sausage to plate; set aside. Add onion and garlic to kettle. Sauté 1 minute. Stir in chicken broth, water, bay leaves, and potatoes. Cover and heat to boiling over high heat. Reduce heat to low and simmer soup 45 minutes or until potatoes are very tender.

Meanwhile, rinse and drain kale. Cut off and discard thick stems. On cutting board, stack up a handful of leaves and press down tightly. With knife, very thinly slice the leaves crosswise. Repeat to thinly slice all the leaves.

(continued)

Remove kettle from heat. Discard bay leaves from soup. With potato masher, mash the potatoes in the soup. Return soup to medium heat and heat to boiling. Stir in sausage slices, kale, and pepper. Cook, uncovered, for about 3 minutes or until kale leaves are tender.

Transfer soup to serving bowls.

Serves 8.

From Usinger's Recipe Collections

PORTUGUESE SOUP

6 C. chicken broth
2 to 2-1/2 lbs. Usinger's Smoked Kielbasa, cut in 1" to 1-1/2" chunks
2 lbs. peeled potatoes, cut in large pieces
1 can tomatoes
1 green pepper, diced
1 head cabbage, chopped coarsely
3 onions, chopped or sliced
2 large carrots, sliced
Garlic powder or granulated garlic
Salt and pepper
1 can kidney beans
1 can garbanzo beans

Combine all ingredients except beans in large pot. Add enough water to cover completely. Bring to boiling, then simmer until thick (about 3 hours).

Shut off heat. Add kidney beans (drained) and garbanzo beans.

Serves 4-6 generously.

Alex Winter
San Antonio, TX.

SALADS

BOLOGNA SALAD

1 Usinger's Ring Bologna, cooked lightly, cooled, casing removed, and sliced into a bowl
1 large sweet onion, sliced
1 green pepper, sliced
1 large fresh tomato, peeled and sliced
1/4 C. salad oil
1/4 C. white vinegar

Add onion, green pepper, and tomato to bowl of bologna. Add salad oil and white vinegar. Mix all together and let stand to marinate about one hour.

Serve plain or on salad plate lined with lettuce leaves.

With a good garlic bread this can be a meal in one.

Serves 2-4.

Mrs. Frances K. Bauer
Glendale, WI.

"We have been making this bologna salad for over fifty years..."

CHICKEN AND SUMMER SALAD IN MELON SHELLS

3 C. diced cooked chicken
1 C. diced Usinger's Summer Sausage
or Thueringer Summer Sausage
1 T. soy sauce
1/4 tsp. ginger
2 T. lemon juice
2 T. sherry
1 C. chopped celery
Mayonnaise to moisten
3 cantaloupes, cut in half, seeded
3 egg whites
1 tsp. lemon juice
1/8 tsp. salt

Combine chicken and sausage. Mix soy sauce, ginger, 2 T. lemon juice, and sherry and pour over the meats. Chill for several hours to permit flavors to blend. Add celery and mayonnaise. Cut a slice from bottom of each melon half so that it will sit firmly. Place on cookie sheet. Fill with chicken-and-sausage salad. Beat egg whites with 1 tsp. lemon juice and salt until stiff to form meringue. Top salads with the meringue, as for a baked Alaska. Broil until delicately browned. Serve on crisp greens. (Of course, the topping may be omitted if you'd rather. The salad remains exotic and pretty.)

Serves 6.

From Usinger's Recipe Collections

FRANKFURTER SLAW

2 C. shredded cabbage
2 C. finely cut celery
1 T. finely cut green pepper
5 Usinger's Frankfurters, chopped
1 T. sugar
1/4 tsp. salt
1 tsp. grated onion
1 T. vinegar
1/3 C. light cream or evaporated milk
1 T. prepared mustard
1/4 C. mayonnaise
1/8 to 1/4 tsp. lemon juice

Combine ingredients, mix well, and chill. Keep in mind that finely cut strips of almost any sausage may be added to a batch of cole slaw with pleasing results.

Serves 4.

From Usinger's Recipe Collections

GERMAN STYLE POTATO SALAD WITH SAUSAGES

5 slices Usinger's Bacon, diced
1 medium onion, diced
3 T. flour
1/4 C. white vinegar (add more if you like the salad more tart)
1 C. sugar
1-1/2 C. water
Salt and pepper to taste
2 lbs. red salad potatoes with jackets on
1/4 C. diced celery
1/4 green bell pepper, diced
1/4 red bell pepper, diced
1 T. snipped parsley
1 lb. Usinger's sausage (some type of links - your preference - Knackwurst, Frankfurters, Fresh Italian Sausage, or Polish Sausage
3 hard-boiled eggs, sliced

Pan fry bacon until lightly browned. Remove bacon. In drippings sauté onions until limp or golden. Add flour to mixture, stirring constantly until well blended with no lumps. Add vinegar, sugar, water, salt, and pepper. Stir until it starts to bubble. Cook 2-3 minutes.

(continued)

Cook potatoes. Cool. Peel. Slice in 1/4" slices into a heat-proof bowl or casserole. Pour over the sauce. Stir in diced celery, green pepper, red bell pepper, and parsley.

In frying pan, brown or heat through sausage links. Note: if you are using a fresh-type sausage (not cooked during processing), it must be fully cooked at this stage, not simply heated. Cut to desired size, slices or chunks. Place sausage on top of casserole (can also be stirred into the casserole). Keep casserole warm in a low-temperature oven.

Garnish casserole with sliced hard-boiled eggs before serving.

Arlene Zimmerman
Franklin, WI.

HEIDELBURG SAUSAGE SALAD

8 oz. Usinger's New England Ham, cut in bite-sized pieces
8 oz. Usinger's Big Bologna, cut in bite-sized pieces
1 C. sliced carrots
1 pkg. frozen peas, cooked, drained
1 small onion, sliced
1/2 C. sliced celery
1/2 cucumber, sliced or diced

Dressing: See below

Mix salad ingredients with dressing, cover, and refrigerate overnight or for several hours. Stir occasionally. Serve in a lettuce-lined bowl.

Dressing: Combine 1 C. salad oil, 1/2 C. vinegar, 2 tsp. salt, 1/2 tsp. pepper and 1 tsp. dry mustard.

Serves 6-8.

From Usinger's Recipe Collections

KIELBASA PASTA SALAD

5-6 links Usinger's Fresh Kielbasa (or Fresh Polish Sausage)
1/2 C. water
1-1/2 C. small (1") shell macaroni
6 slices Usinger's Bacon
1 C. sliced fresh mushrooms
3 T. sugar
2 T. flour
1/2 tsp. salt
1/8 tsp. pepper
3/4 C. water
1/4 C. tarragon vinegar
2 T. snipped parsley

In skillet simmer sausage, covered, in 1/2 C. water for 20 minutes. Meanwhile, cook macaroni according to package directions; drain. Drain and slice kielbasa; set aside. In large skillet cook bacon until crisp; drain, reserving 3 T. drippings in skillet. Crumble bacon; set aside. Cook mushrooms in reserved drippings for 2 minutes. Stir in sugar, flour, salt, and pepper; add the 3/4 C. water and vinegar. Cook and stir until thickened and bubbly. Add kielbasa, macaroni, bacon, and parsley. Toss together lightly. Garnish with additional snipped parsley, if desired. Serve at once.

Makes 4-6 servings.

From Usinger's Recipe Collections

WURSTSALAT

1 ring Usinger's Ring Bologna or
1 lb. Usinger's Knackwurst, sliced
1 medium onion, cut in strips

Juice from 1/2 lemon
1 C. mayonnaise
Salt and pepper

Mix all ingredients together. Note: Some people prefer to use mixture of vinegar and oil instead of lemon juice and mayonnaise. Use vinegar in proportion to oil to get proper tartness for individual taste.

Serves 3-4.

From Usinger's Recipe Collections

BREAKFAST/BRUNCH DISHES

APPLE/SAUSAGE OVEN PANCAKES

16 ozs. Usinger's Little Link Pork Sausage, cooked and browned (or 16 ozs. Usinger's Fritzies, heated and browned)
2 C. pancake mix
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1 C. milk
2 eggs
2 tsp. vanilla
2 apples, chopped, with skin on

Mix all ingredients, except sausage and apples, until batter is smooth. Add chopped apples. Stir. Pour into well-greased 10 x 13" dish. Arrange cooked sausage on top. Bake in pre-heated 450° oven for 20 minutes. Serve hot with maple syrup.

Great for company or for brunch when you have house guests. Serves 6-10 hearty appetites.

Patricia Lorenz
Oak Creek, WI.

BREAKFAST SAUSAGE SOUFFLÉ

2 lbs. Usinger's breakfast sausage (Little Link Pork Sausage or Fritzies), fried and well-blotted, cut into bite-sized pieces
8 slices bread, cut into cubes (whole grain is best, but white bread works too)

6 eggs
2 C. milk
3/4 C. cream of mushroom soup
1 C. sliced fresh mushrooms, sautéed in butter (optional)
1-1/2 C. sharp Cheddar Cheese, grated or shredded

Place bread cubes on bottom of a buttered 9 x 13" oven-proof baking dish. Scatter the sausage, mushrooms and one cup of the cheese over the bread cubes.

Beat eggs lightly; add milk and mushroom soup. Whisk together until all are combined. Pour this mixture over ingredients in baking dish. Scatter remaining cheese over the top, and refrigerate overnight.

In the morning, remove from refrigerator and leave at room temperature about 1 hour before baking.

(continued)

Bake at 350° for about 50 minutes.

(Bacon, fried crisp, drained and blotted, and crumbled, may be substituted for sausage.)

Makes 12 medium-size servings.

Margaret Chelhar
Wauwatosa, WI.

BRUNCH EGG AND HAM DISH

8 slices of white bread, crusts removed
2 C. shredded Mozzarella Cheese
2 C. shredded Cheddar Cheese
8 slices Usinger's Bacon
2 C. cubed Usinger's Ham
6 eggs
3 C. milk
1/2 tsp. salt and pepper

Butter 9 x 13" dish. Lay in bread slices. Layer cheeses and ham over top. Beat eggs with milk and pour over all. Place slices of bacon on top. Cover and refrigerate overnight.

Bake next day at 350° for 50 to 60 minutes.

Serves 6 to 8.

Rose Rotz
Retired
Usinger's employee for 18 years

BRUNCH SAUSAGE CASSEROLE

2 to 3 lbs. Usinger's Little Link Pork Sausage, browned and cut into bite-sized pieces
3 to 4 apples, chopped
1-1/2 sticks (3/4 C.) margarine
3 jiggers Amaretto
1 onion, chopped
Cinnamon to taste
1/2 C. maple syrup
1 small can (5.5 oz.) apricot nectar

Sauté apples and onion in margarine. Add Amaretto. Stir in sausage. Add 1/2 C. maple syrup, apricot nectar, and cinnamon.

Heat through and put into chafing dish.

Note: May be made ahead and warmed before serving.

Serves 10-12.

A Friend of Usinger's

EASY QUICHE

3 eggs
1/2 C. biscuit mix
2 T. melted butter
1-1/2 C. milk
2 T. grated onion
12 links Usinger's Little Link Pork Sausage, browned
3/4 C. your favorite grated cheese

Blend eggs, biscuit mix, butter, milk, and onion in blender until well-mixed. Spray a quiche or deep pie plate with non-stick vegetable spray. Pour the blended mixture into the pan. Top with cheese and well-browned pork sausage. Bake at 350° for 45 minutes.

Serves 6-8.

Lorraine Johnson
Greenfield, WI.

GRANDMA'S APPLES AND SAUSAGE

1-1/2 lbs. Usinger's Little Link Pork Sausage or Fresh Bratwurst (squeeze meat from casings)
2 cans (20 oz. each) unsweetened apples, sliced and drained (or fresh apples, sliced)
1/4 C. brown sugar
1/4 C. white sugar
1 tsp. cinnamon

Preheat oven to 350°. Shape sausage into patties and lightly brown on both sides. Combine apple, sugar and cinnamon and place this into an 8" square pan. Arrange browned sausage patties on top of apples.

Bake at 350° for 30-45 minutes.

Serves 6.

John Johnson
Greenfield, WI.

SAUSAGE SOUFFLÉ

3 lbs. Usinger's Little Link Pork Sausage or Fresh Bratwurst (squeeze meat from casings)
3 slices white bread in 1/4" cubes
1-1/2 C. grated Cheddar Cheese
9 eggs, slightly beaten
3 C. milk
1 tsp. salt
1-1/2 tsp. dry mustard

Brown sausage and drain off fat. Combine all remaining ingredients and pour into a greased 9 x 13" pan. Refrigerate covered overnight. Bake uncovered in a 350° oven for 1 hour.

Especially good for a brunch.

Serves 16.

Gladie Delaney
West Allis, WI.

SAUSAGE STRATA FOR BRUNCH OR LUNCH

About 8 slices bread - crusts removed
1 lb. Usinger's Little Link Pork
Sausage or Fresh Bratwurst
(squeeze meat from casings)
1 tsp. dry mustard
1 C. shredded Swiss Cheese

2 C. Half and Half
5 slightly beaten eggs
1 tsp. Worcestershire Sauce
1/2 tsp. salt
Dash of pepper
Dash of nutmeg

Fit bread in bottom of a sprayed 9 x 13" Pyrex baking dish. Brown sausage, draining any fat. Stir in dry mustard and spoon mixture over bread. Sprinkle cheese over sausage. (Can be refrigerated overnight at this point.)

Combine remaining ingredients. Pour over cheese. Bake at 350° for 30-45 minutes until egg mixture is set. Cut into squares before serving.

Serves 10-12.

Patricia A. Reinartz
Wauwatosa, WI.

MAIN DISHES

AUSTRIAN MEAT LOAF

1-1/2 lbs. Usinger's Luncheon Loaf or
Barbecue Loaf in 1/4" slices
1 egg, beaten

Bread crumbs
1/4 C. vegetable oil

Dip Luncheon Loaf or Barbecue Loaf slices into egg. Coat slices on both sides with bread crumbs. Fry at 350° until crisp on both sides. Serve with french fries and coleslaw.

Serves 6.

From Usinger's Recipe Collections

BAKED BEAN AND USINGER'S SAUSAGE CASSEROLE DISH

1 pkg. (10 oz.) frozen lima beans
3 cans (1 lb. each) baked beans
2 cans (1 lb. 4 oz. each) kidney beans, drained
1 lb. Usinger's Fresh Bratwurst (or Little Link Pork Sausage)
1/2 lb. Usinger's Smoked Ham, cut into 1/2" pieces
1/2 tsp. pepper
1 tsp. salt
1/2 tsp. mustard
1 can (8 oz.) tomato sauce
1/2 C. catsup
1/4 C. brown sugar (packed)
1 medium chopped onion

Cook lima beans 10 minutes. Drain and mix with baked beans and kidney beans. Place sausage in skillet; add small amount of water. Cover and simmer 5 minutes. Drain. Pan fry until brown (don't prick). Cut sausage into 2" to 3" pieces. Heat oven to 400° (moderate heat). Mix sausage, ham and beans. Combine seasonings, tomato sauce, catsup, brown sugar, and onion. Add to the beans; pour into 3-quart baking dish. Bake uncovered 1 hour.

Serves 10-12.

Marles Kempken
Burlington, WI.

BAKED MACARONI AND WIENERS

2 C. uncooked macaroni (elbow or shells)
2 T. butter
2 T. flour
2 C. milk
1/4 tsp. pepper
1/2 lb. Colby or Cheddar Cheese
1/2 C. seasoned bread crumbs
8 or 9 Usinger's Wieners

Cook the macaroni until tender. Drain well, and put in a flat baking dish (well-buttered). Make a white sauce with the butter, flour, milk, and pepper. Cut the cheese into small squares and push them into the macaroni, evenly spaced. Pour the white sauce evenly over the macaroni and cheese. Sprinkle the seasoned bread crumbs evenly over the top. Lay the wieners on top and bake about 20 minutes in a 325° oven.

Yields 6 servings.

L. K. Gutzmann
Milwaukee, WI.

"Usinger's has always been a favorite in our family. Keep up the good work (quality wise) and keep out the weird things like MSG".

BAKED MUSHROOM - RICE CASSEROLE

1 pkg. long grain and wild rice
1 lb. Usinger's Little Link Pork Sausage or Fresh Bratwurst (squeeze meat from casings)
1 - 4 oz. can cut mushrooms, undrained
2 - 10-1/2 oz. cans cream of mushroom soup, as is
1/2 tsp. Worcestershire Sauce
1-1/2 C. bread crumbs
1/4 C. melted butter
Approximately 2 C. cut up Usinger's Ham (or turkey or chicken)

Cook rice as directed on package. Fry sausage and drain. Add mushrooms and juice, soup, and Worcestershire Sauce. Mix butter with bread crumbs and line large casserole dish with crumbs. Mix rice with soup mixture, put layer in casserole, put ham or turkey or chicken over rice, and top with rice mixture.

Bake 45 minutes at 375°.

Serves 6-8.

Kendra K. Heagle
Milwaukee, WI.

BARBECUED FRANKFURTERS

1-1/2 lbs. Usinger's Frankfurters
1 medium onion, chopped or sliced
2 T. butter
2 T. vinegar
2 T. brown sugar
4 T. lemon juice
1 C. catsup
3 T. Worcestershire Sauce
1/2 T. prepared mustard
1/2 C. water
1/2 C. chopped celery

Brown onion in butter. Add remaining ingredients. Simmer for 30 minutes. Prick skins of frankfurters well. Arrange in shallow pan and pour prepared sauce over them. Bake uncovered for 45 minutes in a 350° oven.

Serves 6.

Recipe from Elsie Donges Usinger
(Daughter-in-law of founder Fred Usinger)

BARBECUED FRANKFURTERS WITH BACON

12 Usinger's Frankfurters or Wieners
Slices of broiled Usinger's Bacon
1 T. butter
1/2 onion, chopped
1/2 tsp. pepper
4 tsp. sugar
1 tsp. mustard
1 tsp. paprika
1/2 C. catsup
1/4 C. vinegar
1/3 C. water
4 tsp. Worcestershire Sauce

Melt the butter, add the onion, and cook until clear but not browned. Add all remaining ingredients except the frankfurters and bacon and bring to boiling point. With a sharp knife cut a 3" slit in each frankfurter and place in a shallow baking pan slit-side up. Pour the sauce over and bake in a moderate oven (350°) about 25 minutes, basting once or twice with the sauce. Garnish with broiled bacon.

Serves 6.

William E. Gregg
Milwaukee, WI.

BAVARIAN - USINGER'S SMOKED SAUSAGE SAUERKRAUT

1/4 C. butter
2 to 2-1/2 lbs. Usinger's Beef Smoked Sausage or Smoked Polish Sausage
2 - 16 oz. cans sauerkraut, drained
4 strips Usinger's Bacon, minced and fried
1 C. chopped onion
1/4 C. uncooked rice
1/2 tsp. caraway seed
1 can (12 oz.) beer

Melt butter. Sauté sausage until very lightly brown, turning frequently. In your casserole or baking dish add sauerkraut, bacon, onion, rice, and caraway seed. Mix ingredients well. Pour beer over mixture. Place smoked sausage on top of kraut. Cover and bake at 350° for 40-50 minutes.

Serves 6-8.

Dolores C. Skagen
Greendale, WI.

BEERWURST, CORN, AND TATER BAKE

3 large baking potatoes (peeled and sliced in 1/4" slices)
1 medium onion, diced
1 stick of Usinger's Beerwurst (sliced in 1/4" slices)
1 can whole kernel corn, drained
1 can cream of potato soup
1/4 C. milk
Pepper and salt to taste

Sprinkle potatoes with salt and pepper to taste. Layer potatoes in baking dish. Sprinkle onion on, lay sausage on, then put corn over top. Mix milk with soup and pour over all.

Bake in 375° oven for 35 to 45 minutes.

Serves 4-6.

Arlene Breckheimer
Elkhart Lake, WI.

BOLOGNA AND BEAN BAKE

1 Usinger's Ring Bologna
2 - 16 oz. cans baked beans with molasses
1 can (13-1/4 oz.) pineapple tidbits
2 T. chili sauce
2 T. grated onion
1 tsp. dry mustard
1/4 C. brown sugar

Mix all ingredients except bologna, and put into a greased casserole. Remove casing from bologna and place bologna on top of casserole.

Bake 40 minutes at 350°.

Serves 8.

John Johnson
Greenfield, WI.

BOLOGNA WITH TOMATOES AND SAUERKRAUT

2 T. oil
1 large onion, chopped
1 tsp. garlic, minced
1 can (14-1/2 oz.) chopped tomatoes
1 can (16 oz.) sauerkraut
1 tsp. caraway seeds
6 small peeled potatoes
1 lb. Usinger's Ring Bologna

Heat oil in 4-quart Dutch Oven. Add onion and garlic and sauté until translucent. Stir in sauerkraut, tomatoes, and caraway seeds. Place potatoes on top. Cover. Bake in 350° oven for about 30 minutes.

Put bologna (cut in chunks) on top. Return to oven and bake about 20 minutes more.

Serves 3.

Coralyn A. Borucki
Milwaukee, WI.

BRAT - CHEESE SCALLOPED POTATO BAKE

3 Usinger's Cooked Bratwurst, cut into 1/4" chunks
1 recipe of cheese scalloped potatoes (or packaged ones - mix according to directions)
1/2 green pepper, finely chopped
1 small onion, finely chopped
1 tsp. margarine or butter

In frying pan over medium heat melt 1 tsp. margarine or butter. Sauté the onions and pepper for a few minutes.

Place the cheese potato mixture into a cooking dish. Mix in the brat pieces, pepper, and onion.

Bake uncovered at 325° for one hour.

Serves 4.

Dixie A. Ostermeyer
Milwaukee, WI.

BRATS IN BBQ BEER BROTH

Usinger's Cooked Bratwurst
4 to 5 medium onions, sliced
1/8 to 1/4 lb. butter

BBQ Seasoning (see recipe below)
1 can beer, warm

Sauté onions in butter. Add approximately 1-1/2 tsp. of BBQ Seasoning mix and 1 can of warm beer. Simmer for 5 minutes. Grill or pan fry bratwurst until golden brown (about 5 minutes - do not split casings). Place browned brats in seasoned beer broth for approximately 20-30 minutes. Keep hot. Serve on roll or bun. Be sure to place a generous portion of the onions in the bun also. Allow 2 brats per person.

BBQ Seasoning:

1 C. salt (not iodized)
1/4 C. sugar
2 T. commercial seasoning salt
1/4 C. paprika

Shake or mix well. Store unused portion in jar for future use. This recipe makes a lot of the seasoning. Feel free to cut the recipe down to a smaller quantity.

From Usinger's Recipe Collections

BRATWURST A LA VERN

2 to 3 onions, sliced and simmered
10 Usinger's Fresh Bratwurst, grilled

12 oz. beer

Sauce:

- 1 C. chili sauce
- 1 T. Worcestershire Sauce
- 1 C. catsup
- 2 T. vinegar
- 1/2 tsp. salt
- 2 T. brown sugar
- 1/2 tsp. paprika

Put onions and sauce ingredients in cooker. Add beer and sausage and heat. Serve hot.

This sauce is great with any link sausage item. For company, double or triple the recipe.

Recipe from Vernon Abramson
Usinger's employee for 32 years

CABBAGE - NOODLE DINNER SERVED WITH SAUSAGE

6 oz. of dry egg noodles
1 medium onion, chopped
4 C. shredded cabbage
1 tsp. caraway seeds
2 T. butter
Salt and pepper to taste
Sour cream for topping (optional)
Usinger's Smoked Polish Sausage

Cook noodles and set aside. Sauté onion, cabbage, caraway, salt and pepper in butter until limp. Add drained noodles. Toss together. Top with a little sour cream (optional).

Serve with Usinger's Smoked Polish Sausage, prepared in your favorite manner.

Serves 2 generously.

Rosemarie Choinski
Franklin, WI.

CHEESY BRAT STEW

6 Usinger's Cooked Bratwurst, sliced in 1" pieces
5 medium potatoes, cut in cubes
1 onion, cut in slices
1 - 16 oz. can green beans, drained
1 C. Cheddar Cheese, grated
1 can cream of mushroom soup
1/2 can water

Fry brats until browned; drain. Add potatoes, onion, soup, and water. Cook on low until vegetables are tender.

Add beans and cheese. Stir until beans are warm and cheese has melted.

Yield: 4 generous servings.

Pat Meyer
Oshkosh, WI.

CHOUCROUTE a L'ALSACIENNE

2 - 1 lb. 11 oz. cans sauerkraut
1 - 1 lb. can white potatoes
1 carrot, pared and sliced
2 lbs. Usinger's Smoked Butt
1/2 lb. Usinger's Bacon, sliced and browned
3 bay leaves
1/2 tsp. whole peppercorns
8 juniper berries (optional)
2 T. instant minced onion
1 - 10-1/2 oz. can condensed consommé, undiluted
3/4 to 1 C. white wine
4 Usinger's Knackwurst or Smoked Polish Sausage or 6 Frankfurters (or a combination)

About 2-3/4 hours before serving:

1. Start heating oven to 400°. Drain and rinse sauerkraut, repeat if it seems salty. Place half the sauerkraut in a shallow 4-quart casserole. Top with half potatoes, drained, and half carrot slices.
2. Cut smoked butt into 3/4" crosswise slices, placing half of them on top of carrots. Cover with rest of sauerkraut.
3. Arrange rest of smoked butt slices, potatoes, and carrots on top.

(continued)

4. Arrange bacon on top.
5. Tuck bay leaves in sauerkraut, and sprinkle whole peppercorns, juniper berries, and minced onion over it.
6. Pour consommé, along with 1 can of water, over sauerkraut, then add white wine. Cover casserole tightly with foil and bake 2 hours.
7. Now arrange sausage on top and cover with foil again. Bake 1/2 hour longer.

Makes 8 servings.

Helen Butsch
Wauwatosa, WI.

CHURCH SUPPER CASSEROLE

1 lb. Usinger's Smoked Polish Sausage
with Garlic, sliced in 1/2" pieces
1/2 C. diced onion
1/2 C. catsup
2 T. molasses
1/2 C. firmly packed brown sugar
2 cans (15-16 oz.) pork and beans
in plain tomato sauce
1 can (15-16 oz.) butter beans, drained
1 can (15-16 oz.) garbanzo beans, drained

Sauté onion in a little oil until transparent. Toss with sliced sausage until blended. Mix with all other ingredients and place into a 3-quart casserole dish or small roaster. Cover and bake for 40 minutes in a 350° oven.

This recipe can be doubled for a larger group.

Serves 8-12 as a potluck dish.

Bernadine De Lap
Menomonee Falls, WI.

CURRY BRATS

Usinger's Cooked Bratwurst
1/4 tsp. Tabasco Sauce
1/2 tsp. Worcestershire Sauce
1 T. ketchup
1/2 tsp. curry powder

(Amounts given are per sausage and may be increased or decreased, if desired.)

Grill or pan fry bratwurst slowly until evenly brown.

Place sausage on plate. Sprinkle with seasonings in order listed above.

Serve with crisp French bread, German rolls, crusty German rye bread, or fried potatoes.

This recipe is ready in a jiffy and ideal for a quick lunch, and delicious as special Tailgate fare. Preparation time approximately 20 minutes.

Ingrid Majcher
Franklin, WI.

CORNISH HENS WITH SAUSAGE STUFFING

1/2 lb. Usinger's Smoked Polish Sausage with Garlic, diced
1/2 lb. Usinger's Knackwurst, diced
4 C. bread cubes
2 sticks butter, melted
1 - 16 oz. can apricots (save juice)**
1 - 16 oz. can plums (save juice)**
1/2 C. chopped carrots
1/2 C. chopped celery
1/2 C. pecans

3 C. water, with Cornish Hen giblets
2 small white onions studded with cloves
1 bay leaf
1/4 tsp. thyme
1/4 tsp. sage
1/4 tsp. marjoram
Freshly ground pepper
Salt
Cornish Hens

Boil the water with the giblets, onions with cloves, and bay leaf. Melt the butter in a separate pan and coat the bread cubes with it. Remove everything from the water and add the bread mixture with the rest of the ingredients for stuffing consistency. Add salt and pepper to taste. Stuff the hens, butter them**, and sprinkle with salt and pepper. Bake for one hour at 450°.

(continued)

** For a sauce to pour over the hens before cooking: Mix the juice of the apricots and plums together with extra melted butter to taste.

This recipe will stuff 8 Cornish Hens.

From Usinger's Recipe Collections

DEPRESSION PORK SAUSAGE DINNER

6 to 8 Usinger's Cooked Bratwurst or Fresh Bratwurst, depending on the size of your family

1 can tomato soup
1/2 can water

Fry brats, turning to get evenly browned on all sides. Pour off any extra fat, if any. Pour tomato soup and water over brats. Simmer very slowly, covered, until they are done (approximately 30 minutes, depending on size of sausage).

Serve over mashed potatoes with warm applesauce, creamed sliced cucumbers, and a nice dessert.

Serves 4.

Mrs. George Walesh
Two Rivers, WI.

"As a young girl in the Depression years, this was a favorite recipe in our home. We had 8-10 boarders and roomers most of my young years at home. I have been making it often for 54 years, and still enjoy it so much..."

DEPRESSION STEW

1 medium onion, chopped
1 quart or 1 large can tomatoes
1 T. paprika
1 large green pepper, cut in small pieces
1 lb. (or more) Usinger's Wieners,
cut in small pieces

Sauté onion. Add tomatoes, paprika, and green pepper. Simmer until pepper is almost done. Add wieners. Heat until wieners are warmed through and ready to eat.

Serve with mashed potatoes or over toast.

Serves 4.

Modesta K. Goggins
Butler, WI.

FAVORITE CLUB SANDWICH

1/2 lb. Usinger's Luncheon Loaf, chopped fine
2 hard-boiled eggs, chopped fine
1/2 C. salad dressing
Whole wheat bread, sliced
Lettuce
Tomato, sliced
4 slices Usinger's Big Summer Sausage
1 - 3 oz. pkg. cream cheese
4 pitted jumbo black olives

Combine first three ingredients and spread on whole wheat bread. Top with another slice of bread; then with lettuce and slice of tomato. Finish with another slice of bread. Cut sandwich diagonally.

Garnish with slice of Big Summer Sausage spread with softened cream cheese. Roll to enclose cheese. Top with pitted black olive secured with decorative gourmet pick (wooden pick with colored cellophane frill).

Serves 4.

Mrs. Irene Wergin
Milwaukee, WI.

FRANK AND KRAUT SANDWICH

1/3 C. sour cream
1 T. chili sauce
1 T. sweet pickle relish
1 T. minced onion
1 C. sauerkraut, drained

8 wiener buns, split and buttered
8 slices Swiss Cheese,
cut 5" x 1-1/2"
8 Usinger's Frankfurters or
Wieners, cut lengthwise

Combine sour cream, chili sauce, relish, and onion. Add sauerkraut and toss to blend. Stack on bottom half of buns slices of cheese, half a frank, 2 T. sauerkraut mixture, and remaining half frank. Cover with top of bun. Wrap in aluminum foil. Heat over coals about 20 minutes or until heated through.

Makes 8 sandwiches.

From Usinger's Recipe Collections

HEARTY SAUSAGE STEW

1-1/2 to 2 lbs. Usinger's Smoked Polish Sausage, cut into chunks
2 - 16 oz. cans great northern beans, drained
3 C. chopped cabbage
2 C. water
1-1/2 C. sliced carrots
1 can (10-3/4 oz.) chicken broth
3/4 C. sliced celery (1/2" thick)
1 T. minced onion
1/2 tsp. dried basil leaves
1/4 tsp. dried thyme leaves
1/4 tsp. summer savory leaves
1/8 tsp. minced garlic

Combine all ingredients in pot on low heat. Simmer for 30-35 minutes.

Serves 4 hungry people.

J. Benn
Milwaukee, WI.

HOT BRATS

3 lbs. Usinger's Fresh Bratwurst or
Fresh Polish Sausage (any or mixed)
1 - 12 oz. can beer
3/4 C. brown sugar
1/4 C. vinegar
2 T. horseradish
2 T. cornstarch
1/2 C. mustard

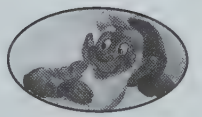
Brown sausage; pour off fat. Add can of beer and simmer for 10 minutes.

Combine brown sugar, vinegar, horseradish, cornstarch, and mustard. Cook until thick. Add to sausage.

Yield: 3 lbs. sausage (approximately 12-15 pieces).

Margaret Ballard
New Berlin, WI.

ITALIAN CHICKEN



2-1/2 lbs. chicken, cut up
1/2 tsp. salt
1/8 tsp. pepper
1 T. salad oil
6 links Usinger's Fresh Italian Sausage
1 can (28 oz.) whole tomatoes, drained
(save 1/2 C. liquid)
1/2 C. dry red wine
1 C. sliced onions
2 medium green peppers, sliced
Pinch of sugar
1-1/2 C. fresh sliced mushrooms
1/3 C. flour dissolved in 3 T. water
1 tsp. basil
1/2 tsp. Fines Herbes
1/2 tsp. Italian Seasoning
1/2 tsp. oregano

Sprinkle chicken with salt and pepper. Heat oil in large heavy Dutch Oven. Cook chicken until lightly browned. Set aside. Prick sausage and brown. Remove and pour off drippings. Add tomatoes with 1/2 C. reserved liquid, wine, onions, green peppers, basil, sugar, Fines Herbes, Italian seasoning, and oregano. Simmer two minutes, scraping brown particles from skillet. Add mushrooms and stir well.

(continued)

Add chicken and sausage. Reduce heat. Cover and simmer 45 minutes until tender. Push chicken and sausage aside; skim off fat.

Mix flour and water until smooth. Stir in 1/4 C. pan juices. Add to pan and cook until sauce bubbles and thickens slightly, about 10 minutes. Stir until meat is well coated.

6 servings.

A Friend of Usinger's

ITALIAN SAUSAGE AND PEPPERS

1 large green pepper
1 large onion, thinly sliced
1/4 C. olive oil
1-1/2 lbs. Usinger's Fresh Italian Sausage, sliced
1 - 28 oz. jar Italian cooking sauce
1/2 tsp. salt
1/8 tsp. pepper

Slice peppers into 1/2" strips. Fry peppers and onions in olive oil. Brown sausage on all sides. Add Italian cooking sauce and seasonings. Bring to boil, cover, and simmer 30 minutes. Serve with hot pasta or in sliced submarine rolls.

Serves 4.

Patricia Kaphingst
Milwaukee, WI.

ITALIAN SAUSAGE AND ZUCCHINI STIR-FRY

1 lb. Usinger's Fresh Italian Sausage, sliced
1/2 C. chopped onion
2 C. chopped, peeled tomatoes
4 C. shredded unpared zucchini
1/4 tsp. hot pepper sauce
1/4 tsp. salt
1 tsp. fresh lemon juice
1/4 tsp. oregano
1/4 C. Parmesan Cheese

Brown sausage, add onions, and cook 5 minutes. Add remaining ingredients, except Parmesan Cheese. Cook uncovered for 5 minutes, stirring occasionally. Serve sprinkled with Parmesan Cheese.

Good served with green salad or jello mold and bread.

Serves 4.

Mildred E. Brever
Milwaukee, WI.

ITALIAN SAUSAGE AND RAVIOLI

1 lb. Usinger's Fresh Italian Sausage
2 small onions, sliced thin
2 T. butter or margarine
1 - 15 oz. jar of spaghetti sauce with mushrooms (reserve 1/2 C. for top)

10 oz. pkg. frozen cheese ravioli (reserve five or six for top)
Parmesan Cheese (grated) for topping

Melt butter. Brown sausage slowly and turn frequently. When done, cut into slices. Pour any accumulated fat from pan and return the sliced sausage to pan. Pour spaghetti sauce over sausage. Cook frozen ravioli per instructions. Fold gently into meat mixture. Cook till bubbly. Put the reserved ravioli on top; drizzle the 1/2 C. remaining spaghetti sauce on top. Sprinkle with Parmesan Cheese. Cover and simmer five minutes.

Serves 4. You can double or triple recipe.

(continued)

You can also make this the day or evening before, browning sausage, cooking ravioli, and then layering all ingredients in a flat Corning Ware container. Cover and refrigerate. Bake next day at 350° for 1 hour or until bubbly. Then add the reserved cooked ravioli (five or six), drizzle with sauce, sprinkle with Parmesan Cheese (or slices of mozzarella cheese), cover, and bake 5 minutes longer.

Great as a meal with a tossed salad and fresh Italian bread. Also good on a buffet table.

Evelyn Braun
Usinger's employee for 15 years
(plus many additional Christmas seasons)

ITALIAN SAUSAGE KABOBS

1/4 C. finely chopped onion
2 T. butter or margarine
1/2 C. apple cider or juice
1/4 C. red wine vinegar
2 T. honey
1 T. bottled steak sauce
1 tsp. salt
1/8 tsp. pepper
2 lbs. Usinger's Fresh Italian Sausage
16 (about 1 lb.) small white onions
16 medium to large mushroom caps
8 cherry tomatoes

To prepare sauce: In small saucepan cook chopped onion in butter or margarine until tender but not brown. Stir in cider, vinegar, honey, steak sauce, salt, and pepper. Bring to boiling; simmer, uncovered, for 20 minutes, stirring occasionally.

Meanwhile in large saucepan, add sausage to boiling water. Reduce heat; simmer, covered, for 10 minutes. Drain. Cut crosswise into 2" pieces. Cook onions, uncovered, in boiling water for 3 to 5 minutes or until nearly tender; drain.

(continued)

On eight 10-inch skewers alternately thread sausage pieces, onion, and mushrooms. Grill over hot coals for 10-12 minutes, turning and brushing often with sauce. Garnish ends of skewers with cherry tomatoes. Heat.

Serve with remaining sauce.

Serves 8.

From Usinger's Recipe Collections

ITALIAN SAUSAGE RICE CASSEROLE

3 links Usinger's Fresh Italian Sausage
2 C. cooked rice
3 green onions, chopped, green part included
1 C. shredded Mozzarella Cheese
3 eggs, beaten
1/4 C. milk
1/4 tsp. salt (if desired)
Freshly ground pepper (to taste)
Margarine

Brown Italian Sausage in skillet until done. Slice into bite-sized pieces.

Mix together rice, onions, cheese, and sausage. Combine eggs, milk, and seasonings and fold into rice mixture. Transfer to a casserole dish that has been well greased with margarine.

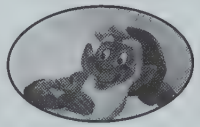
Bake in a preheated oven at 350° for 1/2 hour or until set.

Serves 4.

Leonard Burant
Milwaukee, WI.

ITALIAN SAUSAGE STEW

3 lbs. Usinger's Fresh Italian Sausage
2 large onions
4 green peppers, cut in serving-sized pieces
2 cloves garlic, chopped fine
6 large fresh tomatoes, peeled and cut into pieces
6 medium potatoes, cut in serving-sized pieces
2 T. fresh basil
Salt and pepper
1 T. sugar



Brown sausage in frying pan and set aside. Sauté onions and green peppers in drippings. Add garlic. Add tomatoes. Cook 10 minutes. Add potatoes and small amount of water. Cook until potatoes are almost tender, about 35 minutes.

Season with fresh basil, salt, pepper, and sugar. Can be simmered on top of stove or baked in oven for 1 hour, at medium heat.

Serves 16-20.

Jeanne Schmidt
Wauwatosa, WI.

ITALIAN SAUSAGE WITH VEGGIES AND WHEELS

8 oz. wheels or rotini noodles
4 T. olive oil
1 lb. Usinger's Fresh Italian Sausage
2 zucchini, scrubbed and thinly sliced
1 C. chopped green pepper
1/4 C. chopped pimentos
1/2 C. Italian black olives (remove stones)

Dressing:

1/2 C. olive oil
3 T. red wine vinegar
1 tsp. Dijon mustard
2 cloves finely minced garlic
1/2 tsp. crumbled dry basil
Salt and pepper to taste

Cook pasta al dente, drain, rinse with cold water and transfer to large bowl. Toss with 2 T. olive oil.

Bring sausage to a boil in water in a skillet. Simmer for 20 minutes. Remove sausage, discard water, heat 2 T. olive oil in skillet and brown sausage. Remove sausage and let cool. Slice thinly and add to pasta.

(continued)

Add zucchini, green pepper, pimentos, and olives to the pasta. Pour the dressing over salad and toss real well. Can be served at room temperature.

Serves 6.

Lorraine Johnson
Greenfield, WI.

JAMBALAYA

1 lb. Usinger's Fresh Cajun Brand Bratwurst, sliced in 1/2" pieces
1 lb. chicken breast, cut in pieces
1 lb. crab meat (imitation crab meat may be substituted), cut in chunks
3 C. cooked Cajun rice mix (follow package directions)
1 C. chopped celery
1 C. chopped onion
1 C. chopped green peppers
6 oz. can tomato sauce
1 T. Cajun Seasoning

Cook rice and set aside. In large frying pan or stir fry pan, cook sausage and chicken breast pieces over medium to high heat for approximately 3 minutes. Reduce heat. Add crab meat and cook for 1 minute. Add celery, onion, green peppers, and Cajun seasoning and cook for 2 minutes. Pour tomato sauce on top and cook on low for 5 minutes.

Serve jambalaya over rice.

Serves 4.

From Usinger's Recipe Collections

KIELBASA SAUSAGE CASSEROLE

3 lbs. Usinger's Fresh Kielbasa
6 medium-sized potatoes

1 - 16 oz. can green beans, cut up or Julienne, with liquid reserved (fresh or frozen beans may be substituted)

Cut up sausage in medium-sized serving pieces and brown in frying pan. Set aside. Peel and cut up potatoes in serving pieces. In 2-quart casserole, layer sausage, green beans and potatoes, beginning and ending with sausage. Pour reserved liquid over top. Bake, covered, for 45 minutes at 350°. Uncover and continue to bake 15 minutes.

Serve with vegetable or gelatin salad and crusty rolls or bread.

Serves 16.

Jeanne Schmidt
Wauwatosa, WI.

KIELBASA STEW

1/8 C. barley
1 lb. Usinger's Fresh or Smoked Kielbasa, cut into 1" chunks and then into quarters
1 potato, peeled and cut into medium chunks
1 medium onion, peeled and chopped
1 carrot, cut into 1" chunks
One dash of each - parsley flakes, sage, oregano, caraway seed, and paprika

In the morning or at least five hours before mealtime, submerge barley in one cup water and bring to a boil. Set heat on low.

Approximately three hours before mealtime add the rest of the ingredients. Salt and pepper to taste and add water as necessary to cover mixture. Bring to a boil. Reduce heat and simmer for approximately three hours.

(continued)

Serve at once.

Serves 2.

Alton F. Oakes, Jr.
Milwaukee, WI.

"This kielbasa recipe ... will knock their socks off! It is thick and hearty with hair on its chest and a Milwaukee accent. Guaranteed to warm the engine of the coldest cross-country skier or deer hunter. Best served with cold beer and thick slabs of rye bread."

KNACKWURST WITH SAVORY SOUR CREAM

1 lb. Usinger's Knackwurst or
Veal Knackwurst

Wiener buns

Sauce:

1 C. sour cream
1 T. chopped onion

1 T. prepared mustard
Chopped chives or green onion tops

Cook Knackwurst in water approximately 10 minutes (do not boil). Mix ingredients for sauce. Toast split buns, add sausage, and top with sauce.

Serves 4.

From Usinger's Recipe Collections

MA KRAUS'S RING BOLOGNA SUPPER

2 T. oil and 2 T. butter (or 4 T. bacon fat)
1 large green pepper
1 large onion
1 clove minced garlic
1- 29 oz. can tomatoes, chopped
Salt and fresh-ground pepper to taste
1 ring Usinger's Ring Bologna

Peel onion and chop coarsely. Core and chop green pepper. Sauté in oil and butter until medium-soft. Add garlic and chopped tomatoes (with juice). Simmer about 20 minutes. Cut bologna into 2" serving pieces and add to pan. Simmer about 20 minutes more.

Serve over wedges of cooked cabbage.

Serves 4.

Mary Eastwood
Milwaukee, WI.

MY KIELBASA FAVORITE

4 C. thinly sliced cabbage
1 medium onion, sliced
1 lb. Usinger's Smoked Kielbasa or
Smoked Polish Sausage with
Garlic, cut into 1/2" slices

3/4 C. sour cream
2 T. prepared brown mustard
1/4 tsp. salt
1/8 tsp. pepper

In large skillet combine cabbage, onion, and sausage. Cover and cook over medium heat 15 to 20 minutes, until cabbage and onion are soft and sausage is browned. Stir in sour cream, mustard, salt, and pepper. Heat through.

Makes 4 servings.

Margaret Ballard
New Berlin, WI.

NEW ENGLAND BOILED DINNER

Large Usinger's Smoked Butt
8 small onions
8 medium carrots, cut in large pieces
4 potatoes, pared and halved or quartered
2 turnips, cubed, if desired
1 medium green cabbage, cut into wedges
Caraway seed

Place smoked butt in large kettle; cover with cold water. Cover tightly; simmer 2 hours or until tender. Skim fat from liquid. Add onions, carrots, potatoes, and turnips. Sprinkle with caraway seed. Cover; simmer 20 minutes. Remove meat to warm platter. Add cabbage to kettle; simmer uncovered 10 to 15 minutes longer or until vegetables are tender.

Serves 6.

From Usinger's Recipe Collections

1929 CRASH POPULAR MEAL

1 Usinger's Ring Bologna, cut into bite-sized pieces
2 T. margarine
1 medium onion, chopped coarsely
1-1/2 C. ketchup
3/4 C. water
1 loaf French or Italian bread

In large skillet, melt margarine. Add onion and sauté until golden brown. Add bologna; keep stirring until well heated. Add ketchup and water. Simmer (do not boil) for 5 minutes.

Serve. Dip bite-sized pieces of bread into sauce.

Serves 2-4.

Sylvia Tranter
Hales Corners, WI.

PIGS IN A PEN

8 or 10 small potatoes
1 lb. Usinger's Little Link Pork Sausage
1 small can peas
1 can cream of mushroom soup
1/4 C. water
Salt to taste

Peel potatoes and make a hole through each potato with an apple corer. Insert small pork sausage. Arrange peas around potatoes in a shallow greased casserole. Mix mushroom soup with 1/4 C. water and salt to taste. Pour over potatoes and peas. Bake about one hour at 350°.

Serves 4-6.

Mrs. Anne Quade
Milwaukee, WI.

PLUMMIE WEENIES

1/2 C. plum preserves
1 T. lemon juice
1/2 tsp. ginger

8 to 10 Usinger's Wieners or Frankfurters
8-10 wiener buns, split and buttered

Combine plum preserves, lemon juice, and ginger in saucepan. Simmer 5 minutes. Stir constantly.

Make 4 or 5 1/4" deep diagonal cuts in wieners or franks. Grill over medium coals 7 to 10 minutes, turning and basting with plum sauce. During the last 3 or 4 minutes, toast buns buttered-side-down on grill.

Yield: Enough to feed Mom, Dad and one pre-schooler, or two teen-aged boys!

Jane Putnam Ewest
Milwaukee, WI.

POLISH CHOP SUEY

1 big can sauerkraut
1 pkg. Kluski noodles
1 C. margarine or butter
1 medium onion, cut up
2 cans cream of mushroom soup
2 cans mushrooms (if desired)
1-1/2 lbs. Usinger's Fresh or Smoked Polish Sausage
Caraway seed (or dill weed)

Sauté onion in margarine or butter until tender. Rinse sauerkraut with hot water. Add to onions. Mix soup and mushrooms and add to above.

Cut sausage to desired size and fry until done. Cook noodles until done. Add sausage and noodles to rest of ingredients. Place in roasting pan or large casserole dish.

Bake in 350° oven in covered casserole for about 1 hour. Serve with hot rolls.

Serves 6-8.

Gladie Delaney
West Allis, WI.

POLISH DELIGHT CASSEROLE

3 links Usinger's Fresh Kielbasa
1 - 8 oz. pkg. Kluski egg noodles (prepare as directed on package; set aside)
1 - 16 oz. can small potatoes (cut in half if too large)
3 large onions, chopped in chunks
1 - 12 oz. pkg. fresh mushrooms
2 - 16 oz. cans of sauerkraut, drained
1 tsp. fennel seed
1/2 C. margarine
Dried parsley flakes
Ground black pepper

Boil kielbasa in water until fully cooked. Brown small potatoes in small frying pan with hot cooking oil. (Cover with grease shield as it will spatter.) Set aside.

In large non-stick frying pan, sauté chopped onions and sliced mushroom in margarine until golden brown. Add drained kraut and fennel seed. Cook until all juices are gone. Keep stirring. Add 2 T. margarine and cook to a golden brown. Put cooked kielbasa around kraut and brown both sides in same frying pan. Take out kielbasa and cut in diagonal strips.

(continued)

Combine cooked noodles, potatoes, kraut, and kielbasa. Mix and serve in casserole dish sprinkled with parsley flakes and black pepper for garnish.

Makes 4-6 servings. Leftovers may be heated in microwave oven.

Denette A. Smith
Usinger's employee for 17 years

POLISH SAUSAGE SKILLET

1 lb. Usinger's Smoked Polish Sausage, cut in 1/4" slices
1/4 C. sliced green onions
2/3 C. sliced celery
1 - 4 oz. can mushroom stems and pieces
1-1/2 C. boiling water
1/4 tsp. salt
1/4 tsp. pepper
2 envelopes individual tomato soup mix
1 T. Worcestershire Sauce
1-1/2 C. instant rice

Combine sausage, onion, and celery in large skillet. Cook over low heat until vegetables are tender-crisp. Add mushrooms, water, salt, pepper, and soup mix. Heat until bubbling. Add rice, stir, and cover. Remove from heat and let stand 10 to 15 minutes.

Serves 6.

From Usinger's Recipe Collections

POLONIA MEDLEY

1 C. onion, sliced
3 lbs. Usinger's Fresh Kielbasa
1 C. strips bell pepper
3 T. pine nuts
3 T. raisins
2 C. crushed tomatoes
1 C. heavy cream
8 oz. of wide noodles or dumplings, cooked
fresh mint (optional)

Sauté onion and kielbasa (cut into 1" sections) until lightly browned. Add bell pepper strips, pine nuts, and raisins. Stir and add crushed tomatoes. Simmer covered 30 minutes.

Add cream and gently stir (do not boil). Serve over noodles or dumplings and garnish with fresh mint if available.

Serves 9-10.

Julie Polakowski
West Allis, WI.

POPOVER PIZZA

12 oz. Usinger's Mortadella, cubed
1 medium onion, chopped
1 T. butter or margarine
1 - 15-1/2 oz. jar spaghetti sauce
1/2 tsp. fennel seed
1 - 6 oz. pkg. sliced Mozzarella Cheese

2 eggs
1 C. milk
1 T. cooking oil
1 C. flour
1/2 tsp. salt
1/4 C. grated Parmesan Cheese

In skillet cook Mortadella and onion in butter or margarine until onion is tender but not brown; drain. Stir in spaghetti sauce and fennel seed. Pour mixture into ungreased 13 x 9 x 2" baking pan. Arrange sliced Mozzarella Cheese over top.

In bowl, combine eggs, milk, and cooking oil; add flour and salt. Beat with rotary beater until smooth. Pour batter evenly over cheese in pan. Sprinkle Parmesan Cheese on top.

(continued)

Bake in 400° oven for about 30 minutes or until crust is golden. Cut into squares. Serve hot.

Makes 6 servings.

Note: If you like you may use Usinger's New England Ham or Thueringer Summer Sausage instead of Mortadella.

From Usinger's Recipe Collections

PORK CHOPS WITH KNACKWURST

4 pork loin or rib chops
1 T. vegetable oil
1 medium onion, chopped
1 medium carrot, chopped
1 stalk celery, sliced
2 sweet pickles, finely chopped
6 oz. Usinger's Knackwurst, in 1/4" slices
2 tsp. caraway seed
1/2 tsp. salt
1/2 tsp. pepper
3/4 C. water
3 medium potatoes, cut into 1/8" slices
Parsley or chives for garnish

Trim any excess fat from pork chops. Heat oil in 10" skillet until hot. Cook pork chops over medium heat until brown on both sides (about 15 minutes); remove from pan. Cook and stir onion, carrot, celery, pickles, and knackwurst in skillet until onions are tender, about 5 minutes.

(continued)

Arrange pork chops on vegetable mixture; sprinkle with caraway seed, salt, and pepper. Pour water over pork chops. Arrange potato slices on top. Heat to boiling; reduce heat. Cover and simmer until pork chops and potatoes are tender, about 45 minutes. Garnish with parsley or chives.

Serves 4.

Carol Martin Kling
Brown Deer, WI.

" I hope you enjoy my old German recipe (Schweinkoteletten mit Knackwurst und Kartoffeln). My grandmother, who was a chef in Germany, was the one who brought it with her many years ago."

PRIMO RING BOLOGNA

1 Usinger's Ring Bologna, cut into chunks
Fresh pasta
1 to 2 tsp. Italian Seasoning
2 T. butter
1 onion, chopped
1 green pepper, diced
2 T. olive oil
1 or 2 tomatoes, diced
Fresh Parmesan Cheese

Cook pasta according to package directions. Drain. Put in serving dish. Add 2 T. butter and Italian Seasoning. Mix. Cover to keep warm.

In separate pan, combine green pepper and onion. Sauté with olive oil. Add cut-up ring bologna and continue to sauté. Next add tomato and cook until tender. Pour this mixture over pasta. Grate fresh Parmesan Cheese on top.

Serves 3-4.

Debra Usinger
4th generation family member and
Usinger's employee for 14 years

ROLY POLY'S

Usinger's Smoked Polish Sausage with Garlic
1 can refrigerated country-style biscuits
Shredded Swiss Cheese

Use ratio of: 2 Polish Sausage to 1 can of 10 biscuits

Slice each sausage into 5 chunks. Make a lengthwise slit in each sausage. Tuck 1 tsp. of shredded cheese into the sausage. Separate biscuits at perforations. Take one of the biscuits and completely wrap the sausage chunk. Seal tightly. With the above ratio, you will have 10 large puffs. Drop into hot oil in Dutch Oven or deep fat fryer. When golden brown, drain on paper towels. Serve with hot mustard sauce.

If I make these for a crowd, I keep them in a moderate 250° oven until they are all fried, and I use 4 cans of biscuits and 8 Polish Sausage.

Yield: 10 roly poly's per 2 Polish Sausage.

Bernadine De Lap
Menomonee Falls, WI.

RATATOUILLE WITH ITALIAN SAUSAGE

1 large eggplant, peeled and cut into 1" squares
4 medium green zucchini, cut into 1/2" slices
Flour and olive oil
2 large onions, sliced
3 minced garlic cloves
3 seeded large green peppers, diced
4 peeled large tomatoes, cut into strips
1/2 C. finely cut parsley
1 tsp. oregano
1 tsp. thyme
1 tsp. basil
Salt and pepper
6 links Usinger's Fresh Italian Sausage
Chopped parsley
1/4 C. Parmesan Cheese

Dredge eggplant and zucchini in flour. Heat oil (about 2 T.) in large heavy pan and briefly sauté eggplant and zucchini in batches over medium heat about 5 minutes. Remove and drain on paper towels.

Sauté onion, garlic, and green pepper in same oil (you may have to add 1 T. more oil) until soft - not brown. Save pan to sauté Italian Sausage.

(continued)

Preheat oven to 350°. In large low casserole (like a paella dish), layer sautéed vegetables, tomatoes, parsley, and seasonings. Mix gently. Bake covered 35 minutes. Meanwhile, sauté sausage in the reserved fry pan until browned. Remove from pan, drain on paper towels, and cool. Slice 1/4" thick and return to fry pan. Sauté slices 2 or 3 minutes on each side on medium heat. Do not let slices get crispy - you may need more oil.

After vegetables have baked 35 minutes (you may have to drain extra juices, but save them if you do), add sausage slices. Push most of the sausage slices down into the vegetable mixture, but reserve some for the casserole top. Return to oven for 20 minutes. If more juice is needed, add juice one tablespoon at a time. I have never needed more as juice is let go from many vegetables in casserole. Garnish with fresh parsley and (if desired) Parmesan Cheese.

Flavor improves by making casserole 24 hours ahead and refrigerating. Bring to room temperature before reheating. Can easily double this recipe.

Serves 6-8.

Mildred E. Brever
Milwaukee, WI.

SATURDAY NIGHT SUPPER

1 lb. Usinger's Fresh or Smoked Kielbasa
1 - 2 lb. can sauerkraut
1 tsp. caraway seed
1 can whole potatoes

Place kielbasa, sauerkraut, and caraway seed in slow cooker. Cook on medium setting for 1-1/2 hours. Add potatoes last 1/2 hour.

Serves 3-4.

Good for potluck meals!

Virginia Braunreiter
Waukesha, WI.

SAUERKRAUT CASSEROLE

1 pkg. long grain and wild rice
1 medium onion, cut up
1 medium green pepper, cut into pieces
2 C. drained sauerkraut
3 T. butter or margarine
1 T. honey
Any type of Usinger's cooked sausage cut into pieces (Smoked Polish, Wieners, Ring Bologna, etc.)

Cook rice according to package directions. Mix together all ingredients and put in slow cooker for about an hour or until piping hot.

Add plenty of sausage as this is an excellent main dish meal. Any leftovers are excellent reheated.

Recipe serves 6.

Millie Hapka
Burlington, WI.

SAUERKRAUT TURNOVERS

2 T. chopped onion
1 T. butter
1 C. sauerkraut, drained
1/2 C. chopped Usinger's Big Bologna or Ham
1 tsp. finely-chopped dill pickle
1 egg, well beaten
1 tsp. sour cream
Pastry dough (or refrigerator rolls)
Marjoram, thyme, dill, salt and pepper to taste

Sauté onion in butter until it is soft and starting to turn golden. Add sauerkraut, meat, dill pickle, and seasonings. Heat the mixture thoroughly and mix in the egg and sour cream. Cool the filling.

Roll out pastry (or refrigerator rolls) about 1/4" thick and cut it into rounds about 4" in diameter. (If using for appetizer, make rounds about 2" in diameter Remember to reduce the amount of filling and reduce cooking time.) Put about 1-1/2 T. of filling in the center of each round. Moisten the edges of the rounds and pinch them together. Transfer the turnovers to a buttered and floured baking sheet. Bake them in a 400° oven for 15 minutes or until the crust is golden.

(continued)

Delicious by themselves, or with soup.

Serves 6-8 as an entree, or 12-16 as an appetizer.

From Usinger's Recipe Collections

SAUSAGE AND KRAUT SKILLET DINNER

8 oz. Usinger's Little Link Pork Sausage
1 lb. Usinger's Knackwurst
2 lbs. sauerkraut
1 tsp. caraway seeds
1/8 tsp. ground cloves
1 C. dry white wine
1 medium apple, pared, quartered, cored and sliced
1/4 C. firmly packed light brown sugar
2 cans (16 oz. each) small white potatoes
1/4 C. chopped parsley

Cook Little Link Pork Sausage until brown. Score Knackwurst diagonally. Add to skillet. Cook, turning frequently, until slightly browned. Add sauerkraut, caraway seeds, cloves, wine, apple, and brown sugar. Bring to boiling, lower heat, cover, and simmer for 20 minutes.

Drain potatoes; add around edge of skillet. Cook just until thoroughly heated. Sprinkle with parsley.

Serves 6.

Mary Ellen Phillips
Colgate, WI.

SAUSAGE AND NOODLE CASSEROLE
LUNCH OR SUPPER ENTREE

1-1/2 lbs. Usinger's Little Link Pork Sausage
2 T. water
1- 4 oz. pkg. noodles, cooked
1- 10 oz. pkg. frozen peas, cooked
1/2 C. thinly sliced onions
1-1/2 C. canned tomatoes
1-1/2 tsp. salt
1/4 tsp. pepper

Place sausage and water in cold pan. Cover tightly and cook slowly about five minutes. Remove cover and brown links. Arrange half of the sausage in a greased two-quart casserole. Add cooked noodles, peas, onions, and tomatoes which have been mixed with salt and pepper. (A can of stewed tomatoes may be substituted.) Arrange remaining sausage on top. Cover tightly and bake in a 350° oven for one hour.

Serves 6-8.

Patricia A. Reinartz
Wauwatosa, WI.

SAUSAGE AND PEPPERS WITH RICE

1/4 to 1/2 C. olive oil
2 lbs. Usinger's Smoked Polish Sausage (may cut in chunks)
3 small green peppers, cut in 3/4" slices
3 small red bell peppers, cut in 3/4" slices
1 medium onion, diced
1/4 lb. mushrooms, quartered
2 cloves garlic, minced
3 sprigs chopped fresh basil
3 sprigs chopped fresh parsley
1-1/2 tsp. black pepper
1 tsp. salt
Pinch crushed red pepper
2 C. raw white rice
1 to 2 cans (13-3/4 oz. each) beef broth (optional)

Heat the oil in a large pot over medium heat. Add all ingredients except the rice and beef broth. Cover and cook, stirring until the peppers are tender but not limp, about 30-40 minutes. Meanwhile, cook the rice according to package directions. Toss with 1 to 2 cans beef broth, if desired. Spread rice on a platter and top with pepper mix. Enjoy.

This recipe is also delicious using pan juices from the sausage and peppers in place of broth. Serves 8.

Mrs. Charles Evans
Kenosha, WI.

SAUSAGE AND SAUERKRAUT CASSEROLE

1 medium acorn squash (about 1 lb.)
1 large onion
4 Usinger's Cooked Bratwurst or
Wieners (or both)
4 Usinger's Knackwurst
1 - 32 oz. bag sauerkraut, drained
1/4 C. brown sugar
4-6 potatoes (optional), cut in halves

Cut acorn squash in half; discard seeds. Cut each half into 4-6 pieces. Slice onion into 1/2" slices. In 9 x 13" pan, put onion with brown sugar and sauerkraut. Mix. Add 1-1/4 C. water. With knife, score each sausage. Tuck sausage, squash, and potatoes into sauerkraut. Cover with foil. Bake at 350° for about 1-1/2 hours or until squash and potatoes are done.

You may add pork chops and eliminate one of the sausages.

Serves 4-6.

Mary Witzel
Milwaukee, WI.

SAUSAGE AND VEGETABLES HOT DISH

10 Usinger's fresh sausage links (May use Fresh Bratwurst, Fresh Italian Sausage, Fresh Polish Sausage, Fresh Cajun Brand Bratwurst, or Brat 'N Onion)

6 large potatoes
1 can cut green beans, drained
1 can whole corn, drained
1/2 stick butter
Salt and pepper

Fry sausage. When done, cut in 2" pieces. Set aside. Slice potatoes and fry in butter. Mix all ingredients together. Serve hot. Add salt and pepper to taste.

Note: Instead of canned vegetables, fresh vegetables may be used - just steam them first to pre-cook them.

Serves 6-8.

Sheryl Roehl
Usinger's employee for 14 years

SAUSAGE BARBECUE

1 lb. Usinger's Little Link Pork Sausage
1/4 C. chopped onion
2 apples
5 C. shredded cabbage

Sauce:
- 2 T. vinegar
- 2 T. corn syrup
- 2 T. Worcestershire Sauce
- 1/4 C. ketchup

Brown sausage in frying pan, reserving 1/4 C. fat. Remove sausage from pan and brown onion in reserved fat.

Wash and core apples. Chop one, slice the other. Combine chopped apple, shredded cabbage, and sauce. Top with sausage and apple slices. Cover and simmer over low heat for 30 minutes or until tender.

Serves 4-6.

Ellen Fischer
Usinger's employee for two years

SAUSAGE CASSEROLE

8 oz. egg noodles
1 lb. (15-16 links) Usinger's Little Link
Pork Sausage or Veal Breakfast Sausage
1 medium onion, chopped
1 C. green pepper, chopped
2 C. fresh tomatoes, chopped

1 C. sour cream
2 T. sugar
1 tsp. salt
1/2 tsp. black pepper
1-1/2 C. sharp Cheddar Cheese, grated
1 can cream of mushroom soup

Cook noodles, drain, and set aside. Brown sausage and drain on paper toweling. Set aside. Brown onions and green peppers. Mix sour cream, salt, pepper, mushroom soup, and sugar. Add the onions and peppers and 2/3 of the cheese.

Using a 4-quart greased casserole baking dish, layer the ingredients as follows: noodles and sausage alternately, mixed items in bowl, chopped fresh tomatoes, and remaining cheese on top. Bake at 350° for 45 minutes until heated throughout.

Serves 6.

From Usinger's Recipe Collections

SAUSAGE CUTLETS A LA HOLSTEIN

1 lb. Usinger's Beef Salami or Beef Summer Sausage, cut into 1/4" slices

1 C. seasoned bread crumbs
1/4 C. horseradish mustard

Remove the casings from 1/4" slices of sausage. Spread both sides with horseradish mustard, coat with seasoned bread crumbs, and fry in hot drippings or butter until brown on both sides.

Serves 8 as an entree, or up to 16 as an appetizer.

From Usinger's Recipe Collections

SAUSAGE CORNMEAL CASSEROLE

Cornmeal:

- 1 C. cornmeal
- 1 C. cold water
- 1 tsp. salt
- 3 C. boiling water
- 1/2 C. Mozzarella Cheese

Mix cornmeal, cold water, and salt. Add mixture to three cups boiling water; stir until thick. Add cheese; stir until cheese is melted. Pour mixture into glass 9 x 13" pan which is rinsed in cold water. Cool in refrigerator.

Italian Sauce:

- 1 lb. Usinger's Fresh Italian Sausage (remove casing)
- 2 cloves garlic, cut in small pieces
- 1 small diced onion
- 1 medium can tomatoes
- 1 small can tomato paste
- 1 tsp. sugar
- 3 T. oregano
- 1/2 C. Mozzarella Cheese

(continued)

Crumble sausage and fry until golden brown (drain grease). Add remaining ingredients except cheese. Simmer 1/2 hour. Remove cornmeal from pan, cutting in small cubes. Spread 1/4 of sauce in 9 x 13" pan. Put cubed cornmeal in bottom of pan. Add remaining meat sauce. Sprinkle cheese on top.

Bake 45 minutes at 350°.

8 generous servings.

Bonnie Pawelka
Greenfield, WI.

SAUSAGE-KRAUTERS
(Outdoor Barbecue)

1 - 16 oz. can sauerkraut
1/3 C. Italian salad dressing
2 T. sugar
1 T. instant minced onion
1 tsp. caraway seed
Usinger's Smoked Polish Sausage
Usinger's Wieners
Frankfurter buns, split and toasted

For sauerkraut relish, drain and snip sauerkraut. Add Italian-style salad dressing, sugar, instant minced onion, and caraway seed. Refrigerate 4 hours or overnight.

Broil sausage on grill until heated through. Serve on toasted buns; top with sauerkraut relish.

Yield: Varies.

From Usinger's Recipe Collections

SAUSAGE, OYSTER, AND MACARONI CASSEROLE

3 C. uncooked elbow macaroni
1 lb. Usinger's Fresh Bratwurst
1/2 C. chopped onion
2 cans cream of mushroom soup
1-1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. cayenne pepper
1 C. milk
1/2 C. chopped parsley
1 pint small oysters and liquid

Cook macaroni in boiling, salted water. Drain and keep hot. Cut the sausages into 1" pieces. Fry slowly until slightly browned. Remove the pieces of sausage and pour off half the fat. Add the onion and cook slowly in the fat until golden brown. Add the soup, seasonings, milk, and parsley. Cook until thoroughly heated. Add the oysters and half the sausage. In a 3-quart casserole, make alternate layers of the macaroni and oyster-sausage sauce. Top with the remaining sausage. Bake in a moderate oven (350°) for 30 minutes. Serve very hot.

Serves 8.

William E. Gregg
Milwaukee, WI.

"Was cook and chef at the Elks Club for 19 years at Lakefront...We certainly enjoy all of Usinger's meats and fabricate all kinds of recipes..."

SAUSAGE PIE

1 lb. Usinger's Fresh Bratwurst or
Little Link Pork Sausage
1 C. milk
2 eggs, well-beaten
1 C. flour
1/4 C. shredded Cheddar Cheese
2 T. minced onion

Preheat oven to 400°. Brown sausage links slowly in black cast iron pan (or other oven-proof skillet). Combine remaining ingredients and beat well. Remove sausage from pan and pour off all but 2 T. drippings. Arrange links in bottom of pan and pour batter over. Place in oven to bake 30 minutes, or until batter has risen to the top of the pan and is crisp and golden. Cut into pieces and serve immediately with Dijon-style mustard.

Makes 4 servings.

From Usinger's Recipe Collections

SAUSAGE RING

1 yeast cake
3/4 C. scalded milk, lukewarm
1 egg, beaten
4 T. butter, melted
4 C. sifted flour
1 lb. Usinger's Sausage in casing
(Fresh Italian Sausage, Fresh Bratwurst, Fresh Polish)

Parboil sausage and cool. Dissolve yeast cake in lukewarm milk. Add egg, butter, and gradually stir in flour. Set aside to rise. When double in bulk, pat out dough or roll to a rectangle. Place sausage on dough lengthwise. Roll up dough covering sausage, shape in a circle (like a ring of bologna), and bring ends together. Place on cookie sheet and let rise again. Bake in a hot oven (400°) for about 35 minutes or until crust is golden brown. Serve hot.

Serves 4-6.

Dorothea R. Dwyer
Milwaukee, WI.

SAUSAGE ROLLS

Usinger's Little Link Pork Sausage

Baking Powder Biscuits:

- 2 C. flour
- 4 T. shortening
- 1 tsp. salt
- 4 tsp. baking powder
- 2/3 C. milk or water

Cook sausage in frying pan until tender, but not crisp. Meanwhile, prepare baking powder biscuit dough as follows: Cut shortening into sifted dry ingredients. Add liquid to make a soft dough. Roll 1/4" thick. Cut into oblongs 3" long and 2" wide. Roll one sausage in each oblong of dough. Press sides together and leave ends open. Lay in greased pan whole side up. Brush surface with milk and bake at 450° for 15 minutes.

Serves 6.

Marles Kempken
Burlington, WI.

SAUSAGE STROGANOFF

1 lb. Usinger's Fresh Bratwurst or
Veal Breakfast Sausage or Little
Link Pork Sausage
2 T. drippings
1/2 C. sliced green onions
1 C. sour cream
1 can (6 oz.) tomato paste
1 T. flour
1/2 tsp. salt
1/4 tsp. pepper
6 oz. egg noodles, cooked
Parmesan Cheese

Preheat oven to 325°. Cook sausage and cut half of the links into bite-sized pieces. Sauté onions in drippings until tender. Blend together sour cream, tomato paste, flour, and seasonings. Add noodles, sausage pieces, and onions. Place in 2-quart casserole, sprinkle generously with Parmesan Cheese, and top with remaining whole links.

Bake for 25 minutes.

Serves 6.

From Usinger's Recipe Collections

SAUSAGE - SWEET POTATO CASSEROLE

3-1/2 lbs. Usinger's Little Link Pork Sausage
13 large sweet potatoes, cooked
13 large apples
1 C. brown sugar

Brown sausage lightly; pour off drippings, if any. Alternately layer slices of sweet potato and slices of apple while sprinkling lightly with brown sugar. Top with sausage links. Bake in large pan in moderate oven (350°) approximately 30 minutes, or until sausage is well done. Optional: the dish can be topped with miniature marshmallows, toasted golden brown.

This makes an appealing and nutritious dish for a buffet dinner.

Serves 25.

Rose Klein
Milwaukee, WI.

SMOKED SAUSAGE AND SAUERKRAUT

2 lbs. Usinger's Smoked Polish Sausage
2 lbs. sauerkraut
1 C. chopped cooking apples
1/2 C. chopped onions
3 T. brown sugar
1-1/2 C. chicken broth (canned or homemade)
2/3 C. quick cooking oatmeal
Pepper to taste

Drain sauerkraut very well. Combine sauerkraut, apples, onions, brown sugar, chicken broth, and oatmeal in a heavy 10" pan. Simmer until onions and apples are tender, about 45 minutes to one hour. (If needed, add more chicken broth). When onions and apples are tender, add smoked sausage and simmer about 20 minutes. Serve over mashed potatoes or just eat as is.

Yield: 6 generous servings.

Barbara Zietlow
Greenfield, WI.

SUMMER SAUSAGE STEW

1 lb. Usinger's Summer Sausage, cut in chunks
1 large onion, sliced
1 small green pepper, cut in pieces
1 T. margarine
1 - 16 oz. can stewed tomatoes
1 C. carrots, cut in chunks
2 C. potatoes, cut in chunks
1 bay leaf
1/2 tsp. thyme
1/2 tsp. oregano
1 - 8 oz. can whole kernel corn, drained
Flour and water

Use Dutch Oven. Sauté onion and green pepper in margarine. Add summer sausage. Fry and toss above for a few minutes. Spoon off grease. Add everything except corn.

Bring to boil. Cover, turn down to simmer. Cook until vegetables are tender.

Add corn. Thicken juice with a little flour and water. Remove bay leaf.

Yield: 4 generous servings.

Pat Meyer
Oshkosh, WI.

SWEET-SOUR BAKED BEANS WITH SAUSAGE BITS

8 slices Usinger's Bacon, cut up and fried until nicely browned
3 small 2" onions, cut into thin rings
1/2 C. light brown sugar
1 T. salad mustard
1 tsp. garlic salt (or 1 large clove garlic)
1/4 C. cider vinegar
2 - 1 lb. cans butter beans with juice
1 - 1 lb. can green lima beans, drained
1 - 1 lb. can dark red kidney beans, drained
1 - 28 oz. can baked beans with juice
1-1/2 or 2 lbs. Usinger's Fresh Polish Sausage or Fresh Italian Sausage made into tiny meatballs

Brown bacon in frying pan. Add onions, brown sugar, mustard, garlic salt, and vinegar. Simmer on low heat for 15 minutes. Add beans to pan and heat through. Pour into a 3-quart casserole. In frying pan, fry sausage balls until nicely browned. Drain off. Pour sausage balls over the top of the casserole and stir in. Bake uncovered at 350° for 1 hour.

Serves approximately 12. Works well for picnics and potluck meals.

Arlene Zimmerman
Franklin, WI.

SWISS BRATWURST DINNER

8 Usinger's Cooked Bratwurst
1 T. butter
2 large onions, cut into thin slices
2 T. butter
1 T. flour
1 C. beef broth
1 T. butter
Freshly ground white pepper

Sauté bratwurst in butter in large skillet over medium heat, turning frequently until brown on all sides (about 10 minutes). Remove from pan and keep warm. Sauté onions in pan drippings; add 2 T. butter. Cook over high heat until brown (about 10 minutes). Remove onions from pan with slotted spoon and set aside. Add flour to skillet and cook, stirring constantly for one minute. Stir in beef broth and cook over medium heat until sauce thickens and bubbles for 1 minute. Stir in 1 T. butter and the reserved onions. Season to taste with pepper. Return bratwurst to sauce to re-heat. Serve with sauce. Excellent served with Swiss Fried Potatoes (see next page).

Serves 6.

From Usinger's Recipe Collections

SWISS FRIED POTATOES

1/3 C. unsalted sweet butter
1-1/2 lbs. peeled and shredded potatoes
1/2 tsp. salt
1/4 tsp. freshly ground white pepper
1 T. milk

Heat butter in 10" non-stick skillet over medium-high heat until foam subsides (about 2 minutes). Add potatoes, salt, and pepper and toss to coat. Press potato mixture with spatula into large patty. Sprinkle milk over patty, and reduce heat to medium-low. Cook patty uncovered until brown on bottom (about 15 minutes). Turn and cook uncovered again (about 10 minutes).

Serve with Swiss Bratwurst Dinner (see previous page).

SWISS BRATWURST MELT

2 T. butter or margarine
4 tsp. all-purpose flour
1/4 tsp. salt
1/4 tsp. dry mustard
3/4 C. milk
3/4 C. shredded process Swiss Cheese
1 - 8 oz. can sauerkraut

4 Usinger's Cooked Bratwurst links
4 large slices pumpernickel bread, toasted
4 slices tomato
Green pepper rings
Ground nutmeg

Melt butter or margarine in small saucepan. Stir in flour, salt, and dry mustard; add milk. Cook and stir until thickened and bubbly. Stir in cheese until melted; cover and keep warm.

Heat sauerkraut in small saucepan. Meanwhile, halve bratwurst lengthwise; place, cut side down, on broiler pan or baking sheet. Broil 3 to 5" from heat for 3 minutes.

(continued)

Drain sauerkraut. For each sandwich, place 2 bratwurst halves on a bread slice. Top with a fourth of the hot sauerkraut and one tomato slice; spoon a fourth of the cheese sauce over. Garnish with a green pepper ring and sprinkle with a dash of ground nutmeg, if desired.

Makes 4 servings.

From Usinger's Recipe Collections

USINGER'S BRATWURST IN A BUN

8 to 10 Usinger's Cooked Bratwurst

1 can refrigerated breadsticks

Preheat oven to 350°. Unroll breadstick dough, separate at perforations to form strips, and twist each strip around cooked bratwurst.

Bake on greased cookie sheet 15 to 18 minutes or until golden brown.

Serve 'em with your favorite fixings. Great for lunch or anytime and so easy to prepare.

Yield: 8 to 10 bratwurst in a bun.

Josephine Wojciechowski
Milwaukee, WI.

USINGER'S OLD WORLD HAM GLAZE

Whole cloves
1 C. brown sugar
2 tsp. dry mustard
Scant 1/8 tsp. cinnamon
4 T. butter, melted

1/2 C. liquid (water, ginger ale, orange juice, or cranberry juice)
1 - 16 oz. can of pineapple chunks packed in its own juice

Score ham. Stud with cloves. Mix brown sugar, dry mustard, cinnamon, butter, and liquid. Add pineapple chunks with juice. Pour over Usinger's Ham. Cover and bake at 325°. Allow ten minutes baking time per pound. Baste every 30 minutes.

From Usinger's Recipe Collections

WISCONSIN CASSOULET

1 lb. dry navy beans
4 celery tops
2 bay leaves
2 sprigs parsley
3/4 C. chopped celery
1 C. chopped onion
3/4 C. chopped carrots
1 tsp. thyme
1/4 tsp. savory
1/3 C. maple syrup
2 tsp. salt
1/4 lb. Usinger's Bacon, chopped
3 chicken breasts, skinned, boned and cubed
1 small pork tenderloin, cubed
3 C. chicken broth
3 garlic cloves, minced
1 can stewed tomatoes
2 T. chopped parsley
1/4 tsp. dry mustard
1/4 C. brown sugar
1/4 tsp. cracked pepper
2 slices of thick bread, toasted in 160° oven for 2 hours, pulverized
1/2 lb. Usinger's Smoked Kielbasa, cubed

Soak beans overnight; drain. Put beans in soup pot and add water to cover beans. Add celery tops, bay leaves and parsley and simmer for 30 minutes while preparing meat and vegetables.

(continued)

Brown the cubed pork and chicken in 4 T. of chopped bacon. Set the browned meat aside. Brown celery, carrots, and onion in 1/2 C. chopped bacon. Add the browned meat and vegetables with drippings to beans. Add remaining ingredients, except for Kielbasa. Simmer for 1 hour.

Add Kielbasa and stir. Continue simmering for 2 hours. Sprinkle bread crumbs over top, pushing down into soup with spoon. Simmer for additional 30 minutes.

Serves 10.

Sandra S. Hillmer
Muskego, WI.

WIENER AND NOODLE DINNER

1 medium onion, chopped
1/2 C. green pepper, diced
4 Usinger's Wieners
1 can (14 ozs.) tomatoes
1 tsp. salt
2 C. cooked egg noodles

In a large frying pan, sauté onion, green pepper, and wieners until onions are translucent and sausage is heated. Drain fat if needed. Stir in tomatoes and noodles. Simmer until tomatoes and noodles are hot, stirring every few minutes.

Can be doubled.

Serves 2.

Coralyn A. Borucki
Milwaukee, WI.

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